

STP 8-91R15-SM-TG

SOLDIER'S MANUAL AND TRAINER'S GUIDE

MOS 91R

**VETERINARY
FOOD
INSPECTION
SPECIALIST**

SKILL LEVELS 1/2/3/4/5



HEADQUARTERS, DEPARTMENT OF THE ARMY

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SOLDIER'S MANUAL and TRAINER'S GUIDE

MOS 91R

Soldier's Manual, Skill Levels 1/2/3/4/5 and Trainer's Guide, MOS 91R, Veterinary Food Inspection Specialist

Skill Levels 1, 2, 3, 4 and 5

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PREFACE

This publication is for skill level 1, 2, 3, 4, and 5 soldiers holding military occupational specialty (MOS) 91R and for trainers and first-line supervisors. It contains standardized training objectives, in the form of task summaries, to train and evaluate soldiers on critical tasks that support unit missions during wartime. Trainers and first-line supervisors should ensure soldiers holding MOS/SL 91R1/2/3/4/5 have access to this publication. It should be made available in the soldier's work area, unit learning center, and unit libraries.

This manual applies to both Active and Reserve Component soldiers.

The proponent of this publication is HQ, TRADOC. Send comments and recommendations on DA Form 2028 (Recommended Changes to Publications and Blank Forms) directly to Academy of Health Sciences, ATTN: MCCS-HLD, 2250 Stanley Road, STE 326, Fort Sam Houston, TX 78234-6130.

CHAPTER 1

Introduction

1-1. General

This manual identifies the individual MOS training requirements for soldiers in MOS 91R. Commanders, trainers, and soldiers should use it to plan, conduct, and evaluate individual training in units. This manual is the primary MOS reference to support the self-development and training of every soldier.

Use this manual with Soldier's Manuals of Common Tasks (STP 21-1-SMCT and STP 21-24-SMCT), Army Training and Evaluation Programs (ARTEPs), and FM 25-101, Battle Focused Training, to establish effective training plans and programs which integrate soldier, leader, and collective tasks.

1-2. Battle Focused Training

As described in FM 25-100, Training the Force, and FM 25-101, Battle Focused Training, the commander must first define the mission essential task list (METL) as the basis for unit training. Unit leaders use the METL to identify the collective, leader, and soldier tasks which support accomplishment of the METL. Unit leaders then assess the status of training and lay out the training objectives and the plan for accomplishing needed training. After preparing the long- and short-range plans, leaders then execute and evaluate training. Finally, the unit's training preparedness is reassessed, and the training management cycle begins again. This process ensures that the unit has identified what is important for the wartime mission, that the training focus is applied to the necessary training, and that training meets established objectives and standards.

1-3. Relationship of Soldier Training Publications (STPs) to Battle Focused Training

The two key components of enlisted STPs are the Trainer's Guide (TG) and Soldier's Manual (SM). The TG and SM give leaders important information to help in the battle focused training process. The TG relates soldier and leader tasks in the MOS and SL to duty positions and equipment. It provides information on where the task is trained, how often training should occur to sustain proficiency, and who in the unit should be trained. As leaders go through the assessment and planning stages, they should use the TG as an important tool in identifying what needs to be trained.

The execution and evaluation of soldier and leader training should rely on the Armywide training objectives and standards in the SM task summaries. The task summaries ensure that soldiers in any unit or location have the same definition of task performance and that trainers evaluate the soldiers to the same standard.

1-4. Task Summaries

Task summaries contain information necessary to conduct training and evaluate soldier proficiency on tasks critical to the MOS. A separate task summary is provided for each critical task. These task summaries are, in effect, standardized training objectives which ensure that

soldiers do not have to relearn a task on reassignment to a new unit. The format for the task summaries included in this manual is as follows:

- **Task Title.** The task title identifies the action to be performed.
- **Task Number.** A 10-digit number identifies each task or skill. Include this task number, along with task title, in any correspondence relating to the task.
- **Conditions.** The task conditions identify all the equipment, tools, references, job aids, and supporting personnel that the soldier needs to perform the task in wartime. This section identifies any environmental conditions that can alter task performance, such as visibility, temperature, and wind. This section also identifies any specific cues or events that trigger task performance.
- **Standards.** The task standards describe how well and to what level you must perform a task under wartime conditions. Standards are typically described in terms of accuracy, completeness, and/or speed.
- **Performance Steps.** This section includes a detailed outline of information on how to perform the task.
- **Evaluation Preparation (when used).** This subsection indicates necessary modifications to task performance in order to train and evaluate a task that cannot be trained to the wartime standard under wartime conditions. It may also include special training and evaluation preparation instructions to accommodate these modifications and any instruction that should be given to the soldier before evaluation.
- **Performance Measures.** This evaluation guide identifies the specific actions that the soldier must do to successfully complete the task. These actions are listed in a GO/NO-GO format for easy evaluation. Each evaluation guide contains a feedback statement that indicates the requirements for receiving a GO on the evaluation.
- **References.** This section identifies references that provide more detailed and thorough explanations of task performance requirements than that given in the task summary description.

Additionally, some task summaries include safety statements and notes. Safety statements (danger, warning, and caution) alert users to the possibility of immediate death, personal injury, or damage to equipment. Notes provide a small, extra supportive explanation or hint relative to the performance measures.

1-5. Soldier's Responsibilities

Each soldier is responsible for performing individual tasks which the first-line supervisor identifies based on the unit's METL. The soldier must perform the tasks to the standards listed in the SM. If a soldier has a question about how to do a task or which tasks in this manual he or she must perform, it is the soldier's responsibility to ask the first-line supervisor for clarification. The first-line supervisor knows how to perform each task or can direct the soldier to the appropriate training materials.

1-6. NCO Self-Development and the Soldier's Manual

Self-development is one of the key components of the leader development program. It is a planned progressive and sequential program followed by leaders to enhance and sustain their military competencies. It consists of individual study, research, professional reading, practice, and self-assessment. Under the self-development concept, the NCO, as an Army professional,

has the responsibility to remain current in all phases of the MOS. The SM is the primary source for the NCO to use in maintaining MOS proficiency.

Another important resource for NCO self-development is the Army Correspondence Course Program (ACCP). Refer to DA Pamphlet 350-59 for information on enrolling in this program and for a list of courses, or write to: AMEDDC&S, ATTN: MCCS-HSN, 2105 11TH STREET SUITE 4191, FORT SAM HOUSTON TX 78234-5064.

Unit learning centers are valuable resources for planning self-development programs. They can help access enlisted career maps, training support products, and extension training materials. A life cycle management diagram for MOS 91R soldiers is on page 1-4. You can find more information and check for updates to this diagram at <http://das.cs.amedd.army.mil/ooc.htm> (scroll down to LIFE CYCLE MANAGEMENT, select ENLISTED, and find the appropriate tab along the bottom.) This information, combined with the MOS Training Plan in Chapter 2, forms the career development model for the MOS.

1-7. Trainer's Responsibilities

Training soldier and leader tasks to standard and relating this training to collective mission-essential tasks is the NCO trainer's responsibility. Trainers use the steps below to plan and evaluate training.

- Identify soldier and leader training requirements. The NCO determines which tasks soldiers need to train on using the commander's training strategy. The unit's METL and ARTEP and the MOS Training Plan (MTP) in the TG are sources for helping the trainer define the individual training needed.
- Plan the training. Training for specific tasks can usually be integrated or conducted concurrently with other training or during "slack periods." The unit's ARTEP can assist in identifying soldier and leader tasks which can be trained and evaluated concurrently with collective task training and evaluation.
- Gather the training references and materials. The SM task summary lists all references which can assist the trainer in preparing for the training of that task.
- Determine risk assessment and identify safety concerns. Analyze the risk involved in training a specific task under the current conditions at the time of scheduled training. Ensure that your training preparation takes into account those cautions, warnings, and dangers associated with each task.
- Train each soldier. Show the soldier how the task is done to standard, and explain step-by-step how to do the task. Give each soldier one chance to do the task step-by-step.
- Emphasize training in mission-oriented protective posture (MOPP) level 4 clothing. Soldiers have difficulty performing even the very simple tasks in a nuclear/chemical environment. The combat effectiveness of the soldier and the unit can degrade quickly when trying to perform in MOPP 4. Practice is the best way to improve performance. The trainer is responsible for training and evaluating soldiers in MOPP 4 so that they are able to perform critical wartime tasks to standards under nuclear/chemical environment.

**MOS 91R
VETERINARY FOOD INSPECTION SPECIALIST
CAREER/TRAINING LIFE CYCLE**

RANK	AMEDD Course NR	TRAINING	LENGTH	LOCATION	ATTENDANCE REQUIREMENT	Self-Development Course NR	SELF-DEVELOPMENT	LENGTH	LOCATION	ATTENDANCE REQUIREMENT
E1 - E5							Army Correspondence Course Program			
		Basic Combat Training Course	9 wks	Ft. LW Ft. Sill Ft. Jackson Ft. Benning	IET	MD0400	Mobilization for AMEDD Personnel		Correspondence	Optional
						MD1570	ASMA		Correspondence	Sustainment
	321-91R10	Vet Food Inspection 91R10	8 wks	FSH, TX	IET/MOS		Veterinary Food Inspection Specialist Sustainment Course (17 subcourses)		Correspondence	Sustainment
		PLDC	4 wks	Multiple sites	Leadership		Veterinary Food Inspection Specialist Preparatory Advanced Course (4 Subcourses)		Correspondence	Sustainment
	6G-F2/321-F2	DoD Red Meats Certification	2 wks	FSH, TX	Just in time		Animal Care Specialist Sustainment Course (16 subcourses)		Correspondence	Sustainment
	6G-F3/321-F3	Installation Vet Svc	1 wk	FSH, TX	Just in time		Combat Life Saver (CLS)		Unit Training	Just in Time
	6G-F4/321-F4	Defense Log Agency Vet Svc Support	1 wk	FSH, TX	Just in time					
	6G-F9/321-F9	Vet Readiness, Mob, and Deployment	2 wks	FSH, TX	Just in time		PPSCP			
		Certified Quality Auditor	1 wk	SA, TX	Just in Time	300-A0704	75/71 Personnel/Retention Legal/EO	4 days	SA, TX	Just in Time
		Various FDA and USDA Courses		Multi Sites	Just in time	300-A0709	VET/PM NCO Short Course	4 days	SA, TX	Just in Time
	6-8-C40	BNCOC 91R30	14 wks 1 day	FSH, TX	Leadership	340-A0715	MEDCOM CSM/SGM NCO Short Course	4 days	SA, TX	Leadership
						340-A0743	CSM/SGM SR NCO Course	4 days	Landstuhl, Germany	Leadership
		BASELINE	REQUIRED	RECOMMENDED	PROFIS					
		Cardio Pulmonary Resuscitation (CPR)	X							
		Phyto-Sanitary Course	X							
		American Society for Quality	X							
E6 - E9		Instructor Courses								
	5K-F3/520-F3	Instructor Training Course	10 days	AHS, FSH, TX	Just in time SQI-H					
	5K-F6/520-F6	Small Group Instruction Training	5 days	AHS, FSH, TX	Just in Time					
		Battle Staff	6 wks, 2 days	USASMA	Just in Time - ASI 2S					
		Recruiter	6 wks	USAREC	Just in time					
		Master Fitness Trainer	2 wks	Multiple sites	Just in time ASI-P5					
		Drill Sgt School	9 wks	Multiple Sites	Just in Time SQI-X					
	6-8-C42	ANCOC (SL4)	6 wks	FSH, TX	Leadership					
		First Sergeant Course	5 wks	USASMA	Just in time SQI-M					
		SGM Course	9 months	USASMA	Just in time MEL-A					
		CSM Course	1 wk	USASMA	Just in time/leadership					
		Expert Field Medical Badge and DEPMEDS if assigned PROFIS								

- Check each soldier. Evaluate how well each soldier performs the tasks in this manual. Conduct these evaluations during individual training sessions or while evaluating soldier proficiency during the conduct of unit collective tasks. This manual provides an evaluation guide for each task to enhance the trainer's ability to conduct year-round, hands-on evaluations of tasks critical to the unit's mission. Use the information in the MTP as a guide to determine how often to train the soldier on each task to ensure that soldiers sustain proficiency.

- Record the results. The leader book referred to in FM 25-101, appendix B, is used to record task performance and gives the leader total flexibility on the method of recording training. The trainer may use DA Forms 5164-R (Hands-On Evaluation) and 5165-R (Field Expedient Squad Book) as part of the leader book. The forms are optional and locally reproducible. STP 21-24-SMCT contains a copy of the forms and instructions for their use.

- Retrain and evaluate. Work with each soldier until he or she can perform the task to specific SM standards.

1-8. Training Tips for the Trainer

Prepare yourself.

- Get training guidance from your chain of command on when to train, which soldiers to train, availability of resources, and a training site.
- Get the training objective (task, conditions, and standards) from the task summary in this manual.
- Ensure you can do the task. Review the task summary and the references in the reference section. Practice doing the task or, if necessary, have someone train you on the task.
- Choose a training method.
- Prepare a training outline consisting of informal notes on what you want to cover during your training session.
- Practice your training presentation.

Prepare the resources.

- Obtain the required resources identified in the conditions statement for each task.
- Gather equipment and ensure it is operational.
- Coordinate for use of training aids and devices.
- Prepare the training site according to the conditions statement and evaluation preparation section of the task summary, as appropriate.

Prepare the soldiers.

- Tell the soldier what task to do and how well it must be done. Refer to the standards statement and evaluation preparation section for each task as appropriate.
- Caution soldiers about safety, environment, and security.
- Provide any necessary training on basic skills that soldiers must have before they can be trained on the task.
- Pretest each soldier to determine who needs training in what areas by having the soldier perform the task. Use DA Form 5164-R and the evaluation guide in each task summary to make this determination.

NOTE: Deficiencies noted in soldiers' ability to perform critical tasks taught in schools or by extension training materials should be reported to the proponent school.

Train the soldiers who failed the pretest.

- Demonstrate how to do the task or the specific performance steps to those soldiers who could not perform to SM standards. Have soldiers study the appropriate materials.
- Have soldiers practice the task until they can perform it to SM standards.
- Evaluate each soldier using the evaluation guide.
- Provide feedback to those soldiers who fail to perform to SM standards and have them continue to practice until they can perform to SM standards.

Record results in the leader book.

1-9. Training Support

This manual includes the following information which provides additional training support information.

- Appendix A, DA Form 5165-R (Field Expedient Squad Book). This appendix provides an overprinted copy of DA Form 5165-R for the tasks in this MOS. The NCO trainer can use this form to set up the leader book described in FM 25-101, appendix B.
- Appendix B contains information on conditions/defects which is used in performing receipt and surveillance inspections of meat, fish, shellfish, and fresh fruits and vegetables.
- Glossary. The glossary, which follows the last appendix, is a single comprehensive list of acronyms, abbreviations, definitions, and letter symbols.
- References. This section contains two lists of references, required and related, which support training of all tasks in this SM. Required references are listed in the conditions statement and are required for the soldier to do the task. Related references are materials which provide more detailed information and a more thorough explanation of task performance.

CHAPTER 2

Trainer's Guide

2-1. General. The MOS Training Plan (MTP) identifies the essential components of a unit training plan for individual training. Units have different training needs and requirements based on differences in environment, location, equipment, dispersion, and similar factors. Therefore, the MTP should be used as a guide for conducting unit training and not a rigid standard. The MTP consists of two parts. Each part is designed to assist the commander in preparing a unit training plan which satisfies integration, cross training, training up, and sustainment training requirements for soldiers in this MOS.

Part One of the MTP shows the relationship of an MOS skill level between duty position and critical tasks. These critical tasks are grouped by task commonality into subject areas.

Section I lists subject area numbers and titles used throughout the MTP. These subject areas are used to define the training requirements for each duty position within an MOS.

Section II identifies the total training requirement for each duty position within an MOS and provides a recommendation for cross training and train-up/merger training.

- **Duty Position column.** This column lists the duty positions of the MOS, by skill level, which have different training requirements.
- **Subject Area column.** This column lists, by numerical key (see Section I), the subject areas a soldier must be proficient in to perform in that duty position.
- **Cross Train column.** This column lists the recommended duty position for which soldiers should be cross trained.
- **Train-up/Merger column.** This column lists the corresponding duty position for the next higher skill level or MOSC the soldier will merge into on promotion.

Part Two lists, by general subject areas, the critical tasks to be trained in an MOS and the type of training required (resident, integration, or sustainment).

- **Subject Area column.** This column lists the subject area number and title in the same order as Section I, Part One of the MTP.
- **Task Number column.** This column lists the task numbers for all tasks included in the subject area.
- **Title column.** This column lists the task title for each task in the subject area.
- **Training Location column.** This column identifies the training location where the task is first trained to soldier training publications standards. If the task is first trained to standard in the unit, the word "Unit" will be in this column. If the task is first trained to standard in the training base, it will identify, by brevity code (ANCOC, BNCOC, etc.), the resident course where the task was taught. Figure 2-1 contains a list of training locations and their corresponding brevity codes.

BNCOC	Basic NCO Course
AIT	Advanced Individual Training
UNIT	Trained in the Unit
ATC	Advanced Technical Course
ANCOC	Advanced NCO Course
AFIC	Advanced Food Inspection Course

Figure 2-1. Training Locations

- **Sustainment Training Frequency column.** This column indicates the recommended frequency at which the tasks should be trained to ensure soldiers maintain task proficiency. Figure 2-2 identifies the frequency codes used in this column.

BA	- Biannually
AN	- Annually
SA	- Semiannually
QT	- Quarterly
MO	- Monthly
BW	- Bi-weekly
WK	- Weekly

Figure 2-2. Sustainment Training Frequency Codes

- **Sustainment Training Skill Level column.** This column lists the skill levels of the MOS for which soldiers must receive sustainment training to ensure they maintain proficiency to soldier's manual standards.

2-2. Part One, Section I. Subject Area Codes.

Skill Level 1

- 1 Common 91R
- 2 Temperature
- 3 Laboratory
- 4 Inspection for Obvious Defects
- 5 Special Surveillance Inspections

Skill Level 2

- 6 Advanced 91R

Skill Level 3

- 7 Prime Vendor
- 8 Joint Receipt Inspection Manual
- 9 Sanitation
- 10 Special Field Inspection Procedures
- 11 Slaughter Procedures

Skill Level 4

- 12 Coordination

Skill Level 5

- 13 Resources

2-3. Part One, Section II. Duty Position Training Requirements.

	DUTY POSITION	SUBJECT AREAS	CROSS TRAIN	TRAIN-UP/MERGER
SL 1	Food Inspection Specialist	1-5	NA	91R2 Food Inspection NCO
SL 2	Food Inspection NCO	1-6	NA	91R3 Food Inspection NCO Vet Services NCO
SL 3	Food Inspection NCO Vet Services NCO	1-11	NA	91R4 Food Inspection NCO
SL 4	Food Inspection NCO	1-12	NA	91R5 Chief Vet Services NCO Senior Vet Services NCO
SL 5	Chief Vet Services NCO Senior Vet Services NCO	1-13	NA	NA

2-4. Part Two. Critical Tasks List.**MOS TRAINING PLAN
91R15****CRITICAL TASKS**

Subject Area	Task Number	Title	Training Location	Sust Tng Freq	Sust Tng SL
Skill Level 1					
1. Common 91R	081-892-1002	PERFORM A CURSORY PRODUCT COMPLIANCE EVALUATION	AIT	AN	1-5
	081-892-1007	COMPLY WITH AN ALL FOOD ACTIVITIES (ALFOODACT) MESSAGE	AIT	AN	1-5
	081-892-1008	DETECT CHEMICALLY CONTAMINATED SUBSISTENCE	AIT	AN	1-5
	081-892-1027	EVALUATE SANITATION OF A CONVEYANCE OR STORAGE AREA	AIT	AN	1-5
	081-892-1072	ENSURE COMPLIANCE WITH THE FDA FOOD CODE DURING A WALK-THRU SANITARY INSPECTION OF A MILITARY FACILITY	AIT	AN	1-5
	081-892-1169	DETECT RADIOLOGICALLY CONTAMINATED SUBSISTENCE	AIT	AN	1-5
	081-892-2065	DETERMINE WHETHER A SUBSISTENCE ITEM IS FROM AN APPROVED SOURCE	AIT	AN	1-5
2. Temperature	081-892-1009	DETERMINE SERVICEABILITY OF SUBSISTENCE FOLLOWING A REFRIGERATION FAILURE	AIT	AN	1-5
	081-892-1021	CALIBRATE A BIMETALLIC (BABY DIAL) DIRECT READING THERMOMETER	AIT	AN	1-5
	081-892-1022	VERIFY THE TEMPERATURE OF A CONVEYANCE OR STORAGE AREA	AIT	AN	1-5
	081-892-1142	DETERMINE THE INTERNAL TEMPERATURE OF A REFRIGERATED PRODUCT	AIT	AN	1-5
3. Laboratory	081-892-1012	DETERMINE MICROBIAL COUNTS FROM LABORATORY MEDIA ANALYSIS	AIT	AN	1-5
	081-892-1017	INOCULATE MEDIA FROM PREPARED SERIAL DILUTIONS	AIT	AN	1-5
	081-892-1019	PREPARE FOOD SAMPLES FOR FIELD LABORATORY TESTING	AIT	AN	1-5
	081-892-1071	COLLECT SUBSISTENCE SAMPLES FOR NBC CONTAMINANT TESTING	AIT	AN	1-5

CRITICAL TASKS

Subject Area	Task Number	Title	Training Location	Sust Tng Freq	Sust Tng SL
	081-892-1126	COLLECT SUBSISTENCE SAMPLES FOR ROUTINE LABORATORY TESTING	AIT	AN	1-5
	081-892-1152	PREPARE SAMPLES AND RELATED PAPERWORK FOR SHIPMENT TO A LABORATORY	AIT	AN	1-5
4. Inspection for Obvious Defects	081-892-1020	INSPECT PERISHABLE SUBSISTENCE FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1023	INSPECT SEMIPERISHABLE SUBSISTENCE FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1042	INSPECT RETAIL/BOXED BEEF FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1043	INSPECT RETAIL/BOXED PORK FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1044	INSPECT WATERFOOD FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1045	INSPECT POULTRY ITEMS FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1046	INSPECT PRODUCE FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1047	INSPECT DAIRY PRODUCTS FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1048	INSPECT SHELL EGGS FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1050	INSPECT FROZEN FOODS FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1051	INSPECT CEREAL OR BAKERY ITEMS FOR OBVIOUS DEFECTS	AIT	AN	1-5
	081-892-1052	INSPECT CANNED FOODS FOR OBVIOUS DEFECTS	AIT	AN	1-5
5. Special Surveillance Inspections	081-892-1091	PERFORM AN INSPECTION OF MEALS READY TO EAT	AIT	AN	1-5
	081-892-1092	PERFORM AN INSPECTION OF UNITIZED GROUP RATIONS	AIT	AN	1-5
	081-892-1093	PERFORM AN INSPECTION OF HEAT AND SERVE OR TRAY PACK RATIONS	AIT	AN	1-5
	081-892-1168	PERFORM A SURVEILLANCE INSPECTION OF INDIVIDUAL OPERATIONAL RATIONS	AIT	AN	1-5

CRITICAL TASKS

Subject Area	Task Number	Title	Training Location	Sust Tng Freq	Sust Tng SL
Skill Level 2					
6. Advanced 91R	081-892-1015	PREPARE A DOD INSPECTION STAMP	UNIT	AN	2-5
	081-892-1069	RECOMMEND PROCEDURES FOR DECONTAMINATING SUBSISTENCE	UNIT	AN	2-5
	081-892-1070	ENSURE COMPLIANCE WITH THE FDA FOOD CODE DURING A FORMAL SANITARY INSPECTION OF A MILITARY FACILITY	UNIT	AN	2-5
	081-892-2005	REPORT NONCONFORMANCES	BNCOC	AN	2-5
	081-892-2061	CATEGORIZE CONTAMINATED SUBSISTENCE INTO RECLAMATION GROUPS	BNCOC	AN	2-5
	081-892-2078	IDENTIFY SIGNS OF INSECT AND RODENT INFESTATIONS	UNIT	AN	2-5
	081-892-3004	MAINTAIN THE HAZARDOUS FOOD RECALL PROGRAM	UNIT	AN	2-5
Skill Level 3					
7. Prime Vendor	081-892-1024	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF RETAIL PORK	ATC	AN	3-5
	081-892-1038	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF PERISHABLE SUBSISTENCE	UNIT	AN	3-5
	081-892-1041	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF SEMIPERISHABLE SUBSISTENCE	BNCOC	AN	3-5
	081-892-1053	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF RETAIL BEEF	BNCOC	AN	3-5
	081-892-1054	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF PRODUCE	BNCOC	AN	3-5
	081-892-1056	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF DAIRY PRODUCTS	BNCOC	AN	3-5
	081-892-1057	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF CANNED FOODS	BNCOC	AN	3-5

CRITICAL TASKS

Subject Area	Task Number	Title	Training Location	Sust Tng Freq	Sust Tng SL
	081-892-1058	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF POULTRY PRODUCTS	BNCOC	AN	3-5
	081-892-1059	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF WATERFOOD	BNCOC	AN	3-5
	081-892-1060	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF SHELL EGGS	BNCOC	AN	3-5
	081-892-1061	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF FROZEN FOODS	BNCOC	AN	3-5
	081-892-1062	PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF CEREAL/BAKERY ITEMS	BNCOC	AN	3-5
8. Joint Receipt Inspection Manual	081-892-1063	PERFORM A RECEIPT INSPECTION OF BOXED RETAIL BEEF PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1064	PERFORM A RECEIPT INSPECTION OF BOXED RETAIL PORK PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1065	PERFORM A RECEIPT INSPECTION OF PRODUCE PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1066	PERFORM A RECEIPT INSPECTION OF DAIRY PRODUCTS PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1077	PERFORM A RECEIPT INSPECTION OF CANNED FOODS PER THE JOINT RECEIPT INSPECTION MANUAL	AIT	AN	3-5
	081-892-1079	PERFORM A RECEIPT INSPECTION OF POULTRY PER THE JOINT RECEIPT INSPECTION MANUAL	AFIC	AN	3-5
	081-892-1080	PERFORM A RECEIPT INSPECTION OF WATERFOOD PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1081	PERFORM A RECEIPT INSPECTION OF SHELL EGGS PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1082	PERFORM A RECEIPT INSPECTION OF FROZEN FOODS PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5

CRITICAL TASKS

Subject Area	Task Number	Title	Training Location	Sust Tng Freq	Sust Tng SL
	081-892-1083	PERFORM A RECEIPT INSPECTION OF CEREAL/BAKERY ITEMS PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1086	PERFORM A RECEIPT INSPECTION OF PERISHABLE SUBSISTENCE PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
	081-892-1087	PERFORM A RECEIPT INSPECTION OF SEMIPERISHABLE SUBSISTENCE PER THE JOINT RECEIPT INSPECTION MANUAL	BNCOC	AN	3-5
9. Sanitation	081-892-1089	EVALUATE A HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PROGRAM	BNCOC	AN	3-5
	081-892-3015	ENSURE COMPLIANCE WITH THE APPROPRIATE STANDARD DURING A SANITARY INSPECTION OF A COMMERCIAL FOOD ESTABLISHMENT	ANCOC	AN	3-5
10. Special Field Inspection Procedures	081-892-1067	PERFORM A SPECIAL INSPECTION OF OPERATIONAL RATIONS	BNCOC	AN	3-5
	081-892-1088	PERFORM FIELD TESTING OF FOOD SAMPLES FOR PESTICIDES	BNCOC	AN	3-5
	081-892-1090	DETERMINE SERVICEABILITY OF CONTAMINATED SUBSISTENCE	BNCOC	AN	3-5
11. Slaughter Procedures	081-892-1068	ENSURE PROTOCOL COMPLIANCE DURING AN ANIMAL SLAUGHTER	BNCOC	AN	3-5
Skill Level 4					
12. Coordination	081-892-1074	COORDINATE EXECUTION OF A VETERINARY FOOD SAFETY PLAN	ANCOC	AN	4-5
Skill Level 5					
13. Resources	081-892-1078	DIRECT USAGE OF VETERINARY SERVICE RESOURCES AND ASSETS	UNIT	AN	5

CHAPTER 3

MOS/Skill Level Tasks

Skill Level 1

Subject Area 1: Common 91R

PERFORM A CURSORY PRODUCT COMPLIANCE EVALUATION

081-892-1002

Conditions: A prime vendor delivery has been made to a facility in your area of responsibility. Necessary supplies and equipment include: a pocketknife, bimetallic thermometer, flashlight, white smock, and an inspection data packet.

Standards: Conducted the evaluation IAW the DSCP Prime Vendor Quality Assurance Plan (PVQAP), Prime Vendor Support Plan, and local SOP.

Performance Steps

1. Determine the product to be inspected.

NOTE: Screening of receipt documents (invoices, etc.) provides a quick method of determining what product has recently been delivered. The products that receive a cursory inspection are at the discretion of the inspector based on local SOP. Discrepancies noted during a cursory inspection may elevate it to a routine product compliance evaluation (PCE).

2. Ensure the product is from an approved source (as applicable) and complies with the Berry Amendment. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
3. Determine compliance with the requirements for packing, packaging, marking, and labeling.
4. Determine compliance with the requirements for obvious condition defects.
5. Determine compliance with the requirements for gross identity.
6. Report any discrepancies to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the product to be inspected.	—	—
2. Determined if the product met approved source and Berry Amendment requirements.	—	—
3. Determined compliance with requirements for packing, packaging, labeling, and marking.	—	—
4. Determined compliance with requirements for product condition.	—	—
5. Determined compliance with requirements for gross identity.	—	—

Performance Measures

<u>GO</u>	<u>NO</u> <u>GO</u>
_____	_____

6. Reported discrepancies to the supervisor.

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP PVQAP
VETCOM HANDBOOK 40-2

**EVALUATE SANITATION OF A CONVEYANCE OR STORAGE AREA
081-892-1027**

Conditions: You have a conveyance or storage area that you are required to inspect. Necessary supplies and equipment include: a thermometer, flashlight, and inspection data packet.

Standards: Determined whether the conveyance or storage area complies with sanitary requirements IAW contractual documents.

Performance Steps

1. Enter the conveyance or storage area.
NOTE: Record the seal number when present.
2. Determine the temperature of the conveyance or storage area. (See task 081-892-1022, Verify the Temperature of a Conveyance or Storage Area.)
3. Inspect for dunnage.
NOTE: Built-in ribbing in the floor of the conveyance is acceptable dunnage.
4. Examine the interior for objectionable odors, trash, debris, excessive moisture, animal or vegetable waste matter, mold growth, evidence of insects, and materials that might cause contamination of subsistence.
5. Examine the floors, walls, and ceiling to ensure they are in good repair with no holes, leaking cooling units, and free from any other objectionable condition.
NOTE: Inspect for holes or leaks by entering the conveyance or storage area, turning off the lights, and closing the doors. Light can be seen entering through small holes or cracks.
CAUTION: Doors may lock or jam. Make sure someone is waiting for you outside the conveyance before closing the door.
6. Report all noncompliances to your supervisor.
7. Complete inspection documents.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Entered the conveyance or storage area.	_____	_____
2. Determined the temperature of the conveyance or storage area.	_____	_____
3. Inspected for dunnage.	_____	_____
4. Examined the interior of the conveyance for any unsanitary conditions.	_____	_____
5. Examined the floors, walls, and ceilings.	_____	_____
6. Reported all noncompliances to the supervisor.	_____	_____
7. Completed appropriate inspection documents.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

AR 40-657

FM 8-30

**COMPLY WITH AN ALL FOOD ACTIVITIES (ALFOODACT) MESSAGE
081-892-1007**

Conditions: You have received an ALFOODACT message.

Standards: Complied with all procedures required of an ALFOODACT message IAW AR 40-660 and MEDCOM Regulation 40-28.

Performance Steps

1. Notify all users and all food service facilities in the area of responsibility.
2. Conduct an inspection of those food stocks that could have the suspected items.
3. Identify, segregate, and place the suspected item on medical hold pending final disposition.
4. Follow the instructions of the message.
 - a. Ensure that appropriate warning signs are posted at retail food service facilities when directed.
 - b. Notify DSCP when directed.
 - c. Submit samples to the laboratory when directed.
 - d. Dispose of or release the food item on medical hold as directed.
5. Report positive and negative findings to your supervisor.
6. File the food recall message.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Notified accountable/responsible personnel that may have the item in stock.	_____	_____
2. Conducted an inspection of those food stocks that could have the suspected items.	_____	_____
3. Identified, segregated, and placed suspected items on medical hold pending final disposition.	_____	_____
4. Followed the message instructions.	_____	_____
5. Reported positive and negative findings to the supervisor.	_____	_____
6. Filed the food recall message.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-660
MEDCOM REG 40-28

DETECT RADIOLOGICALLY CONTAMINATED SUBSISTENCE

081-892-1169

Conditions: You have a subsistence lot suspected of being contaminated with a radiological agent(s). Necessary materials and equipment include: sample containers, IM-174-Series radiacmeter, AN/VDR-2 radiac set, and information/instructions from Army Medical Laboratory SOP.

Standards: Monitored subsistence for radioactive contamination in accordance with FM 8-10-7.

Performance Steps

1. Assume Mission-Oriented Protective Posture (MOPP) level 4. (See task 031-503-1015, Protect Yourself from NBC Injury/Contamination with the Appropriate Mission-Oriented Protective Posture (MOPP) Gear.)
2. Check for the presence of dust after fallout close to ground zero, especially after a surface burst.
3. Conduct a ground survey for gamma radiation using the IM-174-Series radiacmeter. (See task 031-503-2013, Use and Perform Operator Maintenance on the IM 174-Series Radiacmeter.)
4. Detect point sources of gamma and beta radiation and measure gamma radiation using the AN/VDR-2 radiac set. (See task 031-503-2022, Use and Maintain the AN/VDR-2 Radiac Set.)
5. Report all findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Assumed MOPP level 4.	_____	_____
2. Checked for the presence of dust following fallout.	_____	_____
3. Conducted a ground survey for gamma radiation.	_____	_____
4. Detected point sources of gamma and beta radiation.	_____	_____
5. Reported results to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

FM 8-10-7

FM 8-30

**DETECT CHEMICALLY CONTAMINATED SUBSISTENCE
081-892-1008**

Conditions: You have a subsistence lot suspected of being contaminated with a chemical agent(s). Necessary supplies and equipment include: sample containers, M8 detector paper, M9 detector paper, an M256 chemical agent detector kit, and information/instructions from Army Medical Laboratory SOP.

Standards: Tested subsistence for chemical contamination in accordance with FM 8-10-7.

Performance Steps

1. Assume Mission-Oriented Protective Posture (MOPP) level 4. (See task 031-503-1015, Protect Yourself from NBC Injury/Contamination with the Appropriate Mission-Oriented Protective Posture (MOPP) Gear.)
2. Attach M9 detector paper to your individual MOPP gear while wearing gloves. (See task 031-503-1020, Detect Chemical Agents Using M9 Detector Paper.)
3. Blot and wipe the surfaces suspected of contamination with an ABC-M8 VGH chemical agent detector paper. (See task 031-503-1014, Identify Chemical Agents Using M8 Detector Paper.)

NOTE: Chemical contamination will be indicated by a color change in the M8 paper in 10 seconds or less.

4. Detect nonliquid chemical agents using an M256 chemical agent detector kit. (See task 031-503-2001, Use M256 or M256A1 Chemical Agent Detector Kit.)
5. Collect specimens for laboratory testing when directed. (See task 081-892-1071, Collect Subsistence Samples for NBC Contamination Testing.) Obtain specific instructions for collection and preparation of samples from the receiving laboratory.
6. Report all findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Assumed MOPP level 4.	_____	_____
2. Attached M9 chemical agent detector paper to individual MOPP gear.	_____	_____
3. Blotted and wiped the surfaces suspected of contamination with M8 chemical agent detector paper.	_____	_____
4. Detected nonliquid chemical agents using an M256 chemical agent detector kit.	_____	_____
5. Collected specimens for laboratory testing when directed.	_____	_____
6. Reported all findings to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

FM 8-10-7

STP 21-1-SMCT

TM 3-6665-311-10

ENSURE COMPLIANCE WITH THE FDA FOOD CODE DURING A WALK-THRU SANITARY INSPECTION OF A MILITARY FACILITY

081-892-1072

Conditions: You are in a military retail food establishment or storage facility. Necessary supplies and equipment include: a white smock, bimetallic thermometer, and the USFDA Food Code.

Standards: Performed a walk-thru sanitary inspection IAW the current USFDA Food Code with MACOM changes and local SOP.

Performance Steps

1. Identify military facilities subject to inspection under the Food Code.

NOTE: The Food Code is approved for use by Veterinary Service personnel to conduct sanitation inspections of all military installation retail sales establishments and troop issue operations to include:

- a. DeCA Commissaries.
- b. Exchange Services and Morale, Welfare, and Recreation activities.
- c. Troop Issue Facilities.

2. Determine the frequency of inspection.

NOTE: Walk-thru inspections are performed daily by personnel assigned as "in-store inspectors" and performed during site visits by "attending site" personnel.

3. Prepare materials for the walk-thru sanitary inspection.

NOTE: As a minimum the inspector will review past inspections and have a copy of the Food Code, a flashlight, calibrated bimetallic direct reading thermometer, and a clean smock.

4. Conduct a walk-thru inspection.

NOTE: Not all of the provisions of the Food Code apply to every facility (for example, not every provision listed will apply at a warehousing facility or nonprocessing retail outlet.)

- a. Inspect management and personnel under provisions in chapter 2 regarding:
 - (1) Supervision.
 - (2) Employee health.
 - (3) Personal cleanliness.
 - (4) Hygienic practices.
- b. Inspect food under provisions in chapter 3 regarding:
 - (1) Characteristics.
 - (2) Sources, specifications, and original containers and records.
 - (3) Protection from contamination after receiving.
 - (4) Destruction of organisms of public health.
 - (5) Limitation of growth of organisms of public health concern.
 - (6) Food identity, presentation, and on-premise labeling.
 - (7) Contaminated food.
 - (8) Special requirements for highly susceptible populations.
- c. Inspect equipment, utensils, and linens under provisions in chapter 4 regarding:
 - (1) Materials for construction and repair.
 - (2) Design and construction.
 - (3) Numbers and capacities.
 - (4) Location and installation.
 - (5) Maintenance and operation.

Performance Steps

- (6) Cleaning of equipment and utensils.
- (7) Laundering.
- (8) Protection of clean items.
- d. Inspect water, plumbing and waste under provisions of chapter 5 regarding:
 - (1) Water.
 - (2) Plumbing system.
 - (3) Mobile water tank and mobile food establishment water tank (if applicable).
 - (4) Sewage, other liquid wastes, and rainwater.
 - (5) Refuse, recyclables, and returnables.
- e. Inspect physical facilities under provisions in chapter 6 regarding:
 - (1) Materials for construction and repair.
 - (2) Design, construction, and installation.
 - (3) Numbers and capacities.
 - (4) Location and placement.
 - (5) Maintenance and operation.
- f. Inspect poisonous or toxic materials under provisions in chapter 7 regarding:
 - (1) Labeling and identification.
 - (2) Operational supplies and application.
 - (3) Stock and retail sale.

5. Record inspection findings as directed by local SOP.

NOTE: A sanitary rating of the facility is not assigned during a walk-thru sanitary inspection; only violations are recorded. Depending on the local SOP, a written report of each walk-thru sanitary inspection may not be required.

- a. Record results of walk-thru inspections on MEDCOM Form 640-R (MCVS), Dec 97 or as directed by local SOP.
- b. Key violations to a specific code provision.
- c. Include the specific area in which the violation was noted and recommendations for corrective actions in remarks.
- d. Annotate critical violations that are corrected on the spot as "Corrected on the Spot".
- e. Report imminent health hazards to supervisors immediately. Do NOT leave the facility until the violation has been corrected or downgraded.

6. Distribute reports as directed by local SOP.

NOTE: The walk-thru sanitary inspection is an informal/courtesy inspection to assist military retail food establishment management in correcting any potential problem areas.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Identified military facilities subject to inspection under the Food Code.	—	—
2. Determined the frequency of inspection.	—	—
3. Prepared materials for the walk-thru sanitary inspection.	—	—
4. Conducted a walk-thru inspection regarding the provisions in chapters 2 through 7 of the Food Code.	—	—
5. Recorded inspection findings as directed by local SOP.	—	—
6. Distributed reports as directed by local SOP.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

USFDA FOOD CODE

Related

AR 40-657

**DETERMINE WHETHER A SUBSISTENCE ITEM IS FROM AN APPROVED SOURCE
081-892-2065**

Conditions: You have a subsistence item requiring inspection, AR 40-657, local "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement", and other listings of approved sources as required.

Standards: Determined if a subsistence item is from an approved source IAW AR 40-657.

Performance Steps

1. Determine the source of the item using the contract or food container.
2. Determine whether the subsistence item is required to originate from an approved source using the appropriate table of AR 40-657.

NOTE: If the item is exempt, the task is complete.

3. Select the appropriate document to determine whether or not the item originated from an approved source.
 - a. VETCOM Circular 40-1 and world wide web links for other approved source listings are in VETCOM's "Approved Sources" Lotus Notes database.
 - b. VETCOM Circular 40-1, Directory of Sanitarily Approved Food Establishments, Appendixes C, D, E, F, G, and H list sanitarily approved establishments located within the continental United States (CONUS), North Atlantic Region, Caribbean Region, Alaska, Pacific Region, Central America, and South America as processors and distributors of food for Armed Forces procurement.
 - c. Certain meats, items containing meat products, and dried or liquid frozen egg products may be listed in the U.S. Department of Agriculture (USDA) Meat and Poultry Inspection Directory.
 - d. Egg establishments may be listed in the Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs.
 - e. Dairy establishments may be listed in the Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMS List).
 - f. Dairy plants may be listed in the USDA publication Dairy Plants Surveyed and Approved for USDA Grading Service.
 - g. Fish establishments may be listed in Parts I, II, and III of the United States Department of Commerce (USDC) Approved List of Fish Establishments and Products.
 - h. Shellfish establishments may be listed in Interstate Certified Shellfish Shippers List.
4. Determine whether the source is approved.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the source of the item.	_____	_____
2. Determined whether the subsistence item was required to be from an approved source.	_____	_____
3. Selected the appropriate document to determine approved source requirements.	_____	_____

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>

4. Determined whether the source is approved.

_____	_____
-------	-------

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References**Required**

AR 40-657

VETCOM CIRCULAR 40-1

Related

DAIRY PLANT DIRECTORY

FISH DIRECTORY

IMS LIST

MEAT & POULTRY DIRECTORY

POULTRY DIRECTORY

SHELLFISH DIRECTORY

Subject Area 2: Temperature

**CALIBRATE A BIMETALLIC (BABY DIAL) DIRECT READING THERMOMETER
081-892-1021**

Conditions: You have a food inspection situation requiring use of a bimetallic direct reading thermometer. Necessary supplies and equipment include: a bimetallic direct reading thermometer, one pint insulated container (6 inch minimum depth), potable ice (chipped or crushed), potable water, and an adjustable wrench or pliers.

Standards: Calibrated the bimetallic thermometer within $\pm 2^\circ$ F in accordance with DPSC Manual 4155.2.

Performance Steps

1. Fill the insulated container with a 50:50 mixture of potable water and chipped or crushed potable ice.

NOTE: Ensure ice is present in the mixture during the entire procedure to maintain a temperature of 32° F throughout the container.

2. Wait 5 minutes for the ice and water to stabilize.

3. Insert the thermometer stem into the ice water a minimum of 4 inches or at least to its immersion depth according to the manufacturer's instructions.

NOTE: Ensure the thermometer stem does not contact any part of the container. This may be accomplished by drilling a hole slightly larger than the thermometer stem in the lid of the container and inserting the thermometer through the hole in the lid all the way to the adjustment nut.

4. Stir the mixture with the thermometer stem a minimum of two turns to dissipate stem heat.
5. Leave the thermometer in the ice water solution a minimum of 1 minute or until the indicating needle is stable for 30 seconds.
6. Adjust the thermometer to 32° F by turning the adjustment nut located on the bottom of the dial face using the correct tool.
 - a. Keep the thermometer stem immersed in the ice water mixture while adjusting the thermometer.
 - b. Do not touch the thermometer stem while making adjustments.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used a 50:50 mixture of potable water and chipped or crushed potable ice to fill the container.	—	—
2. Waited 5 minutes for the ice and water to stabilize.	—	—
3. Inserted the thermometer stem into the ice water a minimum of 4 inches or to the immersion depth specified by the manufacturer.	—	—
4. Stirred the mixture with the thermometer stem a minimum of two turns.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
5. Left the thermometer in the ice water solution for a minimum of 1 minute or until the indicating needle was stable for 30 seconds.	—	—
6. Adjusted the thermometer to 32°F by turning the adjustment nut if needed using the correct tool.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DPSCM 4155.2

**DETERMINE SERVICEABILITY OF SUBSISTENCE FOLLOWING A REFRIGERATION
FAILURE
081-892-1009**

Conditions: A refrigeration failure involving subsistence items has occurred. Necessary supplies and equipment include: a bimetallic thermometer, a watch or clock, VETCOM Policy Memorandum: The Guide to Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure, and local SOP.

Standards: Determined serviceability of the subsistence IAW VETCOM Policy Memorandum: Guide to Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure.

Performance Steps

1. Determine the length of time foods have been stressed at temperatures of 6° C/42° F or greater.
 - a. For refrigeration units with electronic warning devices, record the time refrigeration failure occurred. This information can be obtained from commissary personnel, the stoppage of electronic clocks, inquiry to the electrical company (if a power outage), or any other time-temperature indicators.
 - b. When refrigeration units do not have electronic warning devices, the START time is based on the time that the last person left the store prior to the outage. This does not include cleaning personnel. Record this information.
 - c. Record the date and time of inspection. This should be the date and time that the ambient air temperature of the failed refrigeration unit was determined.
 - d. The length of exposure time is calculated by subtracting the START time from the time that the first ambient air temperature was taken. Record this information on the Refrigeration Failure Form.
2. Classify foods as SAFE or RISK using the VETCOM Guide.
 - a. Determine if the stressed food item is SAFE by using Table 1 of the Guide. If the item is listed in Table 1 it is SAFE and requires no further inspection. Record this item on the Refrigeration Failure Form and segregate, mark, or remove the item. Management will make the final decision for resale of the items. Foods that have remained frozen remain on the SAFE list.
 - b. If the item is NOT listed in Table 1, then use the flow chart in order to classify the RISK categories. The flow chart is shown as Figure 2 in the Guide. Record RISK foods and their classification on the Refrigeration Failure Form.
3. Determine product temperature.

NOTE: Priority is given to frozen items if the refrigeration failure has been over 24 hours. Care must be taken to avoid cross-contamination between SAFE and RISK foods.

- a. Determine whether the refrigeration failure was due to a power outage or mechanical failure and note the type on the Refrigeration Failure Form.
- b. Locate the two warmest portions of the lot.
 - (1) These are usually the outer corners of the product on the counter packages of the top layer for power outages.
 - (2) For mechanical failures, these are the outer corners of the product from the top and bottom layers.
 - (3) For large lots, inspectors may need to divide the lot to create two smaller lots.

Performance Steps

NOTE: Procedures to determine temperatures are outlined in the Guide. Thermometer penetration should be parallel to the surface of the sample, but not to exceed 0.5 inch below the parallel surface. Take two temperature readings and record the higher reading and time on the Refrigeration Failure Form.

4. Determine if the food has exceeded the time-temperature limits.
 - a. Utilizing Table 2 of the VETCOM Guide, compare the exposure times with the time-temperature limits.

NOTE: The first column of Table 2 is the actual temperature of the RISK item and the next three columns are the time limits for exposure to a refrigeration failure.

- b. If the temperatures are taken in Fahrenheit and the temperature readings are between the temperatures in column 1, use the next highest reading.
5. Report your findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the length of time foods have been stressed at temperatures of 6° C/42° F or greater.	—	—
2. Classified foods as SAFE or RISK using the Guide.	—	—
3. Determined product temperatures.	—	—
4. Determined if the food has exceeded the time-temperature limits.	—	—
5. Reported findings to the supervisor.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

VETCOM POLICY MEMORANDUM

Related

MEDCOM REG 40-28

**VERIFY THE TEMPERATURE OF A CONVEYANCE OR STORAGE AREA
081-892-1022**

Conditions: You are in a conveyance or storage area and have been given a calibrated thermometer with case, string, watch or clock, and flashlight.

Standards: Determined the temperature of the storage area or conveyance within $\pm 2^\circ$ F.

Performance Steps

1. Locate the middle of the storage area or conveyance. Railroad car temperatures are taken midway between the doors and end of the car.
2. Place the thermometer in the storage area or conveyance.
 - a. Remove the thermometer from the case and suspend it using string or adhesive material approximately 5 feet from the floor in the middle of the area.
 - b. If you are unable to suspend the thermometer, place it in an area to preclude contact with the contents and facility. Place the thermometer in the loop of the case, use the case as a holder, and place the case and thermometer on top of cartons or crates. Make sure the stem of the thermometer is upright and not in the direct path of airflow from a cooling unit.
3. Ensure the storage area or conveyance is completely enclosed, if applicable.
 - a. Close the doors.
 - b. Check for possible air leaks while still inside.

NOTE: Air leaks can be detected by light entering through any portion of the area.

4. Read the thermometer after it has been in place for a minimum of 10 minutes.
5. Record the temperature.
6. Remove the thermometer, clean it, and return it to its proper case.
7. Report any nonconformance to your supervisor.

NOTE: High or low temperatures in a conveyance or storage area, when containing subsistence, should cue the inspector to check products for possible temperature stress. Product acceptability is not based on opening temperature, but on internal temperature of the product.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Located the middle of the storage area.	_____	_____
2. Correctly placed the thermometer in the storage area.	_____	_____
3. Closed the storage area and checked for air leaks.	_____	_____
4. Read the thermometer after it had been in place a minimum of 10 minutes.	_____	_____
5. Recorded the temperature.	_____	_____
6. Cleaned and returned the thermometer to its case.	_____	_____

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>
_____	_____

7. Reported any nonconformance to the supervisor.

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
FM 8-30

**DETERMINE THE INTERNAL TEMPERATURE OF A REFRIGERATED PRODUCT
081-892-1142**

Conditions: You have a refrigerated (chilled or frozen) product. Necessary supplies and equipment include: a calibrated bimetallic thermometer and a probe or portable drill.

Standards: Determined the internal temperature of a refrigerated product IAW DPSC Manual 4155.2.

Performance Steps

1. Remove product packaging and/or open the product container, if applicable.

NOTE: The temperature of a product may be taken by placing the thermometer between two units inside a case. If a nonconforming temperature is observed during this procedure, an actual internal product temperature must be taken by inserting the thermometer directly into the product.

2. Use a clean probe to make a hole in the thickest portion of the product no less than 3 inches in depth.

NOTE: A drill may be required to penetrate thick frozen items.

3. Insert the thermometer.

NOTE: For fresh fruits and vegetables, do not allow the thermometer to enter the core or heart leaves or come in contact with the pit or stone of the fruit. For meat items do not insert the thermometer into a body cavity or allow it to touch bones. The thermometer should fit snugly.

4. Read and record the temperature after 5 minutes while the thermometer is inserted in the product.
5. Remove, clean, and store the thermometer.
6. Report any noncompliances.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Removed the product packaging and/or opened the product container, if applicable.	___	___
2. Used a clean probe to make a hole in the thickest portion of the product no less than 3 inches in depth.	___	___
3. Inserted the thermometer.	___	___
4. Read and recorded the temperature after 5 minutes while the thermometer is inserted in the product.	___	___
5. Removed, cleaned, and stored the thermometer.	___	___
6. Reported any noncompliances.	___	___

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

DPSCM 4155.2

FM 8-30

Subject Area 3: Laboratory

COLLECT SUBSISTENCE SAMPLES FOR NBC CONTAMINANT TESTING

081-892-1071

Conditions: You have a subsistence lot suspected of being contaminated with an NBC agent. Necessary materials and equipment include: sample containers, MOPP gear, protective mask, and information/instructions from Army Medical Laboratory SOP.

Standards: Collected contaminated subsistence samples for examination and/or testing IAW AR 40-656, AR 40-70, FM 8-10-7, and Army Medical Laboratory SOP.

Performance Steps

1. Assume Mission-Oriented Protective Posture (MOPP) level 4, if applicable. (See task 031-503-1015, Protect Yourself from NBC Injury/Contamination with the Appropriate Mission-Oriented Protective Posture (MOPP) Gear.)
2. Determine the sample unit in accordance with supporting laboratory (Army Medical Laboratory (AML)) SOP.
3. Collect the samples in accordance with supporting laboratory (Army Medical Laboratory) SOP.
4. Complete MEDCOM Form 57, Veterinary Service Food Sample Record, if applicable.
5. Report all findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Assumed Mission-Oriented Protective Posture (MOPP) level 4, if applicable.	—	—
2. Determined the sample unit in accordance with supporting laboratory (Army Medical Laboratory (AML)) SOP.	—	—
3. Collected the samples in accordance with supporting laboratory (Army Medical Laboratory) SOP.	—	—
4. Completed MEDCOM Form 57, if applicable.	—	—
5. Reported all findings to the supervisor.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References
Required
None

Related
AR 40-656
AR 40-70
FM 8-10-7

COLLECT SUBSISTENCE SAMPLES FOR ROUTINE LABORATORY TESTING

081-892-1126

Conditions: You have a subsistence item requiring routine laboratory testing. Necessary materials and equipment include: collection utensils, shipping containers, packing and packaging materials, laboratory and command instructions, inspection data packet, and MEDCOM Form 57, MEDCOM Form 676-R, or similar form.

Standards: Collected subsistence samples for testing IAW AR 40-70 and the Veterinary Laboratory Submission Guide.

Performance Steps

1. Determine the sample size in accordance with the Laboratory Sample Submission Guide and contractual documents.
 - a. Determine the appropriate sample size.
 - b. Determine the minimum quantity of sample needed.
2. Select a representative sample from the lot.
 - a. Confer with the laboratory as necessary and select or use product lines or container sizes that have a poor quality history.
 - b. Select the samples in the presence of the contractor, establishment representative, or delivery personnel, if possible.
 - c. Provide the accountable personnel with a MEDCOM Form 57 or MEDCOM Form 676-R (or other sample receipt) immediately after sample selection.
 - d. Select intact retail containers or aseptically collect samples from larger wholesale containers.
 - e. Select a pilot sample when required by the Laboratory Sample Submission Guide or when directed by the laboratory. Ensure the proper refrigerant is available prior to selecting samples.
3. Maintain integrity of the sample during collection, storage, and preparation of the shipment.
 - a. Use dry ice for the shipment of frozen samples.
 - b. Use sufficient quantities of refrigerant to maintain frozen samples at 0°F or below and chill items at 32°F or below.
 - c. Do not use dry ice for chill items.
 - d. Place primary containers in individual plastic (zip-lock) bags to prevent any leakage from the inside out or the outside in.
 - e. Control the samples to prevent any possibility of their being altered or violated.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the sample size in accordance with the Laboratory Sample Submission Guide and contractual documents.	—	—
2. Selected a representative sample from the lot.	—	—
3. Maintained integrity of the sample during collection, storage, and preparation for shipment.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

VETCOM LSG

Related

AR 40-656

AR 40-70

AR 702-18

FM 8-30

PREPARE SAMPLES AND RELATED PAPERWORK FOR SHIPMENT TO A LABORATORY 081-892-1152

Conditions: You have a subsistence item requiring routine laboratory testing. Necessary materials and equipment include: wet ice, dry ice, wet packs, plastic bags, masking tape, a marking pencil, laboratory shipping containers, paper, a calibrated bimetallic thermometer, shipping labels, DD Form 1222 or MEDCOM Form 676-R, DPSCM 4155.6, AR 40-70, and an envelope.

Standards: Collected subsistence samples for laboratory testing IAW AR 40-70 and the Veterinary Laboratory Sample Submission Guide.

Performance Steps

1. Prepare a DD Form 1222, Section A or the applicable section of MEDCOM Form 676-R.

2. Separate the semiperishable samples from the perishable samples.

NOTE: The term semiperishable subsistence refers to food items that are canned, dried, dehydrated, or otherwise processed to the extent that such items may, under normal conditions, be stored in nonrefrigerated spaces. Perishable subsistence is usually defined as fresh, chilled, or frozen subsistence.

3. Separate the chilled subsistence samples from the frozen subsistence samples.

a. Place the chilled subsistence samples in a refrigerated area at between 32°F and 40°F.

b. Place the frozen subsistence samples in a frozen area at or below 0°F.

4. Determine the internal temperature, if applicable. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

a. Take the temperature of the chilled and/or frozen subsistence samples, if applicable.

b. Precool the sample, if necessary, to obtain a temperature of 32°F to 40°F for chilled foods.

NOTE: An extra control unit (pilot) must be included with each sample shipment to be used by the laboratory for a temperature check. This unit is labeled as "PILOT".

c. Keep frozen foods frozen at 0°F or below.

d. Select a sample from the lot for temperature determination. This sample will not be sent to the lab for testing.

NOTE: The lab cannot conduct tests on samples whose temperatures are above 40°F for chilled items or 10°F for frozen items.

e. Discard the sample according to regulations.

5. Obtain individual sample container(s) for each perishable subsistence sample not being shipped in its original container.

a. Each veterinary activity has access to individualized sample containers (for example, reusable tin containers, jars, or plastic bags); unopened containers are preferred.

b. Clean each sample container after each use. The laboratory will return all sample containers to the unit.

c. Sample containers do not need to be sterile unless the laboratory testing is for bacteria.

d. Sample containers for shortening, fats, and oils must be absolutely clean, dry, and made of glass or tin. New tin cans or glass jars are recommended. The container must not contain plastic, enamel, fiber, paper, or wax.

Performance Steps

6. Place the samples in a sample container, if applicable.
 - a. Use extreme care to ensure that the sample is not contaminated.
 - b. Ensure that any utensils used for obtaining samples of shortening, fats, and oils do not contain exposed copper, bronze, or brass.
 - c. Ensure that samples of shortening, fats and oils are protected from heat and light.
7. Seal each sample container or original packaging.
 - a. Place individual samples in a plastic (zip-lock) bag to prevent contamination of the sample.
 - b. Use pressure-sensitive tape to seal each sample container.
 - c. Tape any closures to prevent leakage, especially on fluids, milk, dips, cottage cheese, and similar cartons.
8. Label the samples.
 - a. Write the sample number and any other identification information necessary in indelible ink on masking tape, a tab, and/or a label.
 - (1) The sample numbers are found on the prepared DD Form 1222 in blocks 6 and 16 or applicable section of MEDCOM Form 676-R.
 - (2) The sample number(s) should be preceded by the unit Inspection Responsibility Code, found in MEDCOM Circular 40-1.
 - b. Label canned samples as normal or abnormal in appearance.
 - c. Attach the label to the sample container and NOT the plastic bag the sample may be in.
9. Determine the method for shipment.
 - a. Coordinate with the receiving laboratory prior to shipment.
 - b. Ship perishable samples by the most expedient method available; generally, air express or airfreight will be utilized.
 - c. Send semiperishable and perishable samples by mail when necessary. Check with postal authority and regulations for size and weight requirements.
 - d. Consult the transportation or postal officials for the best routing and shipment schedules.
10. Obtain the proper shipping containers and interior packing materials.
 - a. Use sturdy well-insulated containers for perishable samples. Strong fiberboard boxes or similar containers may be used.
 - b. Obtain separate containers for each class of product; for example, chilled, frozen, and semiperishable.

NOTES:

1. Transportation rules and regulations will determine the size of the containers.
2. Newspaper can be used for interior packing materials.

11. Obtain the refrigerant, if applicable.
 - a. Use sufficient ice, ice packs, or dry ice to preserve samples during shipment. The wet ice must weigh double the amount of the sample. Dry ice should weigh, as a minimum, the same as the sample and must be used for frozen samples.
 - b. Double wrap loose ice or soft ice packs in plastic bags to avoid water damage to chilled products. Ice packs can be made by filling plastic containers with water and then freezing them.

NOTE: Two 1 quart ice packs provide a better refrigerant than one 2 quart container due to surface area.

Performance Steps

- c. Keep chilled foods between 32°F and 40°F and frozen foods solidly frozen at or below 10°F.

CAUTION: Dry ice has been reclassified as a hazardous material by the FAA. When using dry ice in a shipment to a laboratory via air, you must complete a special form. Tape this form to the outer shipping container. Provide the following information on the form:

Shipping name: CARBON DIOXIDE, SOLID, or DRY ICE.
 Hazard Class: ORM-A.

NOTE: If refrigeration is not feasible, certain samples may be preserved by adding a 1 ml drop of formalin to each ounce of product. Mix thoroughly. The use of formalin is limited to special circumstances. Consult your supervisor for instructions.

- 12. Pack the samples and refrigerant (if required) for shipment.
 - a. Use crumpled newspaper or other wrapping materials to form a FIRM PACK inside the shipping container.
 - b. Pack samples closely to prevent denting or damage in shipment.
 - c. Alternate the packing of perishables and ice.
 - d. Place dry ice (carbon dioxide) at the bottom of a shipment of frozen samples.

NOTE: Solid carbon dioxide must be packed in packaging designed to permit the release of carbon dioxide.

- e. Whenever possible do not allow samples to touch the sides, top, or bottom of the container. Put heavy items on the bottom of the container.
- f. If sending packaging, packing, marking, labeling, and unitization (PPML&U) materials, refer to DPSCM 4155.6 for the quantity to be shipped.

- 13. Close and seal all the edges of the top of the internal shipping container with tape.

NOTE: The shipping container will probably consist of two containers, an interior Styrofoam box and an exterior cardboard container.

- 14. Place the DD Form 1222 or MEDCOM Form 676-R on the outside lid of the internal shipping container in a plastic envelope. This prevents the forms from being ruined by possible escaping moisture from leaky samples or refrigerant.

- 15. Secure the exterior shipping container.
 - a. Place the lid on the container and tape it shut.
 - b. If straps are available, buckle them. If no straps are available, obtain rope or string to secure the lid to the container.

- 16. Place a shipping label on the container.

NOTE: Laboratory shipping addresses can be found in the VETCOM Laboratory Sample Submission Guide.

- 17. Deliver the shipping container(s) to the designated shipping point.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Prepared a DD Form 1222 or MEDCOM Form 676-R.	—	—
2. Separated the semiperishable samples from the perishable samples, as applicable.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
3. Separated the chilled samples from the frozen samples, as applicable.	—	—
4. Determined the internal temperature, as applicable.	—	—
5. Obtained the individual sample containers, if applicable.	—	—
6. Placed the samples in the containers, if applicable.	—	—
7. Sealed each sample container or original packaging.	—	—
8. Labeled the samples.	—	—
9. Determined the method of shipment.	—	—
10. Obtained the proper shipping containers and the interior packing materials.	—	—
11. Obtained the refrigerant, if applicable.	—	—
12. Packed the samples and refrigerant (if applicable) for shipment.	—	—
13. Closed and sealed the internal shipping container.	—	—
14. Enclosed DD Form 1222 or MEDCOM Form 676-R with the shipment.	—	—
15. Secured the exterior shipping container.	—	—
16. Placed a shipping label on the container.	—	—
17. Delivered the shipping container(s) to the designated shipping point.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
AR 40-70
DPSCM 4155.6

Related
AR 702-18

DETERMINE MICROBIAL COUNTS FROM LABORATORY MEDIA ANALYSIS
081-892-1012

Conditions: You have an incubated food laboratory sample. Necessary supplies and equipment include: a colony counter, dry ink marker, and a calculator.

Standards: Determined the microbial counts IAW manufacturer's instructions, Food and Drug Administration methods, and local SOP.

Performance Steps

1. Identify plates or media that have colonies within the countable range.
 - a. Petri dish media with 25-250 visible colonies are considered countable. If the count is in this range, discard all other media and go to step 2.
 - b. Petri film media with 20-200 visible colonies are considered countable. If the count is in this range, discard all other media and go to step 2.
 - c. Media with visible colonies outside the range listed above or "spreaders" are counted using the estimated method. See steps 3 and 4.
 - d. If none of the media have colonies or growth, report the information to your supervisor for further guidance. Products may need to be resampled.

2. For media with 25-250 colonies, count all colonies using a colony counter, dry ink marker, or other counting method. Multiply the total number of colonies per media by the reciprocal of the dilution used (e.g., 50 colonies with a dilution of 10^{-4} , $50 \times 10,000 = 500,000$).

NOTE: The reciprocal of a number is determined by dividing one by the number, for example, the reciprocal of 10^{-4} equals $1/10^{-4}$ or 10,000.

- a. For duplicate media, count both the media and average the counts. Multiply the average (if replicate media of the same dilution) by the reciprocal of the dilution used.
 - b. If two media from two consecutive dilutions yield 20-200 colonies each, compute the colonies per media (individually or an average) by the reciprocal of the dilution used and report the average.
3. For media with fewer than 25 colonies, record the actual number from the media receiving the lowest dilution (most dilute, e.g., 10^{-4}). Report all as "est" for estimate.
 4. For media with greater than 250 colonies, count representative portions of the media receiving the highest dilution (most dilute, e.g., 10^{-4}). Report all as "est" for estimate.
 - a. For media with fewer than 10 colonies per square centimeter, count 13 consecutive squares (7 vertical and 6 horizontal). The sum of the squares divided by 5 equals the estimated count per 65 cm (plates only).
 - b. For media with more than 10 colonies per square centimeter, count 4 representative squares and multiply the average by 65 to give an estimated count per plate (plates only).
 - c. For media with greater than 100 colonies per square centimeter, record the count as >6,500/plate.
 - d. In all cases, multiply the estimated count by the reciprocal of the dilution used to obtain the estimated count per gram. Never report counts as "too numerous to count" (TNTC).
 - e. For all other types of media, follow the manufacturer's instructions for determining counts.

Performance Steps

5. For media with "spreaders", count a chain of colonies as a single colony. If one or more chains appear to originate from separate sources, count each source as one colony. If the spreader is greater than 25% of the media, report it as "spreaders" (SPR).
6. For plates with no visible colonies that were determined to be accurate (e.g., proper sampling, incubation temperature), report the count as less than one times the corresponding lowest dilution. Report "est" for estimate.
7. Report all counts to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Identified plates or media that have colonies within the countable range.	_____	_____
2. For media with 25-250 colonies, counted all colonies using a colony counter, dry ink marker, or other counting method. Multiplied the total number of colonies per media by the reciprocal of the dilution used.	_____	_____
3. For media with fewer than 25 colonies, recorded the actual number from the media receiving the lowest dilution. Reported all as "est" for estimate.	_____	_____
4. For media with greater than 250 colonies, counted representative portions of the media receiving the highest dilution. Reported all as "est" for estimate.	_____	_____
5. For media with "spreaders", counted a chain of colonies as a single colony. If one or more chains appear to originate from separate sources, counted each source as one colony. If the spreader is greater than 25% of the media, reported it as "spreaders" (SPR).	_____	_____
6. For plates with no visible colonies that were determined to be accurate (e.g., proper sampling, incubation temperature), reported the count as less than one times the corresponding lowest dilution. Reported as "est" for estimate.	_____	_____
7. Reported all counts to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References None

INOCULATE MEDIA FROM PREPARED SERIAL DILUTIONS
081-892-1017

Conditions: You have a diluted food sample. Necessary supplies and equipment include: petri dishes, markers, test tubes, and sterile pipettes.

Standards: Inoculated media using aseptic techniques IAW manufacturer's instructions and local SOP.

Performance Steps

1. Mark each laboratory media to be inoculated with the dilution factor, date, sample item, sample number, and other information as required by local SOP.
NOTE: When using regular petri dishes, it is recommended to mark the side with the agar type.
2. Shake or vortex the test tube with the highest dilution prepared (e.g., 10) to obtain a representative sample.
3. Aseptically draw the desired amount of sample specified by the media manufacturer's instructions into a sterile pipette.
4. Remove the cover of the media container by lifting the cover slightly to the right or the left, but only enough to allow the pipette to dispense the desired amount of sample.
5. Dispense the required amount of sample onto the media quickly and aseptically without touching or damaging the media surface with the pipette.
6. Replace the cover as quickly as possible in order to minimize contamination.
7. Allow the media to dry as specified by manufacturer's instructions.
NOTE: Do not stack or invert plates before they are dry.
8. Ensure standard petri plates (not Petri films) are inverted prior to incubation, if used.
NOTE: Inversion of petri plates reduces condensation buildup and medium contamination.
9. Incubate the samples as directed by your supervisor and local SOP.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Marked each laboratory media with the dilution factor, date, sample number, and other information as required by local SOP.	_____	_____
2. Shook or vortexed the test tube with the highest dilution prepared.	_____	_____
3. Aseptically drew the desired amount of sample specified by the media manufacturer's instructions into a sterile pipette.	_____	_____
4. Removed the cover of the media container by lifting the cover slightly to the right or the left, but only enough to allow the pipette to dispense the desired amount of sample.	_____	_____

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
5. Dispensed the required amount of sample onto the media quickly and aseptically without touching or damaging the media surface with the pipette.	—	—
6. Replaced the cover as quickly as possible in order to minimize contamination.	—	—
7. Allowed the media to dry as specified by the manufacturer's instructions.	—	—
8. Ensured standard petri plates (not Petri films) were inverted prior to incubation, if used.	—	—
9. Incubated the samples as directed by the supervisor and local SOP.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References None

PREPARE FOOD SAMPLES FOR FIELD LABORATORY TESTING
081-892-1019

Conditions: You have a food sample requiring microbiological testing. Necessary supplies and equipment include: bleach or sanitizer, sterile stomacher bag, gram scale, sterile forceps, tongs or a spatula, stomacher machine, test tubes, graduated cylinder, and pipettes.

Standards: Prepared a food sample using aseptic technique IAW the Compendium of Laboratory Methods and the FDA BAM.

Performance Steps

1. Prepare the necessary supplies and equipment.
 - a. Set up three sterile test tubes with stoppers in a test tube rack and label them with the appropriate dilutions (10^{-2} , 10^{-3} , 10^{-4}).
 - b. Measure and pour a 9 ml dilution blank into each test tube using a graduated cylinder or other volumetric measuring device. Replace the stoppers.
 - c. Sanitize the laboratory table, bench, or other sample preparation surface.
 - d. Check the food sample packing/package for damage and/or contamination.
 - e. Don disposable gloves.
2. Homogenize the subsistence sample.
 - a. Place a sterile stomacher bag on a gram scale and open it so that it forms a cup to facilitate sample placement.
 - b. Open the food sample package using clean utensils to expose a portion of the sample.
 - c. Remove 25 grams of food sample (± 0.2 grams) using sterile forceps, tongs, or a spatula and place in the stomacher bag.

NOTE: Remove the sample as quickly and efficiently as possible to minimize exposure.

- d. Seal the stomacher bag.
- e. Repackage the original food sample and retain it until the testing is complete.
- f. Open the stomacher bag and add 225 ml of sterile diluent to the stomacher bag and contents and reseal the bag.
- g. Place the stomacher bag in the stomacher machine IAW the manufacturer's instructions.

NOTE: Ensure the stomacher bag is closed.

- h. Homogenize the sample in the stomacher machine IAW the manufacturer's instructions.

3. Prepare serial dilutions.
 - a. Aseptically pipette 1 ml of the homogenized food sample from the stomacher bag into the first test tube with the lowest dilution (10^{-2}).

NOTE: Minimize sample exposure as much as possible.

- b. Shake or vortex the 10^{-2} test tube.

NOTE: Use a fresh sterile pipette to transfer each of the dilution volumes from one test tube to the next in the series. This will avoid carryover problems that may give inaccurate colony counts.

- c. Aseptically pipette 1 ml of the sample from the 10^{-2} test tube into the second test tube labeled 10^{-3} .
- d. Shake or vortex the 10^{-3} test tube.
- e. Aseptically transfer 1 ml of the sample from the 10^{-3} test tube into the third test tube labeled 10^{-4} .

Performance Steps

- f. Shake or vortex the 10⁻⁴ test tube.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Prepared the necessary supplies and equipment.	_____	_____
2. Homogenized the subsistence sample.	_____	_____
3. Prepared serial dilutions.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AOAC MANUAL
FDA BAM

Subject Area 4: Inspection for Obvious Defects

INSPECT RETAIL/BOXED BEEF FOR OBVIOUS DEFECTS

081-892-1042

Conditions: You have a retail/boxed beef item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a boning knife, pocketknife, flashlight, bimetallic thermometer, steel ruler, contractual requirements, and a white smock.

Standards: Inspected retail/boxed beef for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. The sample size for prime vendor inspection is IAW local SOP.
 - b. The sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Determine the product approved source status or exempt status.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - b. Beef sources may be listed in the USDA Meat and Poultry Inspection Directory. This publication is on the world wide web at:
<http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.
 - c. Exceptions to the above will be outlined in the contractual documents.
5. Determine compliance with the requirement for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.

Performance Steps

- b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
- c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Inspect the product for obvious condition defects IAW the IMPS Series #100 under general requirements as defined by excellent condition.

- a. Off odors present when the primary package is opened. Items that are modified atmosphere packaged must be allowed to air. Do not confuse the musty odor initially present with these products as a sign of off condition.
- b. Dehydration.
- c. Freezer burn.
- d. Any signs of thawing of a frozen product.
- e. Stickiness or tackiness on surface of product.
- f. Foreign material.

NOTE: Receiving personnel are responsible for verification of count and quantity.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	—	—
2. Inspected the conveyance or storage area, if necessary.	—	—
3. Selected the samples IAW the inspection data packet.	—	—
4. Determined the product approved source status or exempt status.	—	—
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	—	—
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	—	—
7. Determined compliance with the requirements for gross product identity.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
8. Determined compliance with the requirements for product internal temperature.	—	—
9. Inspected the product for obvious condition defects IAW the IMPS Series #100 under general requirements as defined by excellent condition.	—	—
10. Reported inspection findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
ESR 1-2
FM 8-30
IMPS BEEF
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY
MEDCOM REG 40-28

INSPECT RETAIL/BOXED PORK FOR OBVIOUS DEFECTS
081-892-1043

Conditions: You have a retail/boxed pork item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a boning knife, pocketknife, flashlight, bimetallic thermometer, steel ruler, contractual requirements, and a white smock.

Standards: Inspected retail/boxed pork for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspection is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Determine the product approved source status or exempt status.
 - a. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - b. Pork sources may be listed in the USDA Meat and Poultry Inspection Directory. This publication is on the world wide web at:
<http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.
 - c. Exceptions to the above will be outlined in the contractual documents.
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.

Performance Steps

- c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

- 7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

- 8. Determine compliance with the requirements for internal temperature of the product. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

- 9. Determine compliance with the requirements for obvious condition defects.

- a. Any off odors. Pork products that have been modified atmosphere packaged must be allowed to air. Do not confuse the musty odor initially present with these products as a sign of off condition.
- b. Pale, soft, and exudative (PSE) pork is an unacceptable condition characterized by extremely pale colored flesh that is not firm and oozes fluids.
- c. Dehydration.
- d. Freezer burn (frozen product).
- e. Stickiness or slime on product surface.
- f. Foreign material.

NOTE: Count and quantity are normally performed by the receiving personnel.

- 10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	—	—
2. Inspected the conveyance or storage area, if necessary.	—	—
3. Selected the samples IAW the inspection data packet.	—	—
4. Determined the product approved source status or exempt status.	—	—
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	—	—
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	—	—
7. Determined compliance with the requirements for gross product identity.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
8. Determined compliance with the requirements for product internal temperature.	—	—
9. Determined compliance with the requirements for obvious condition defects.	—	—
10. Reported inspection findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
ESR 1-2
FM 8-30
IMPS PORK
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY
MEDCOM REG 40-28

INSPECT WATERFOOD FOR OBVIOUS DEFECTS

081-892-1044

Conditions: You have a waterfood item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Inspected waterfoods for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Determine the product approved source status or exempt status.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - b. Sources of waterfood may be listed in the USDC, "Approved List of Fish Establishments and Products". This publication is on the world wide web at: <http://seafood.nmfs.gov/publications.html>.
 - c. Other water foods may be listed in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration's "Interstate Certified Shellfish Shippers List". This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/shellfis.html>.
 - d. Other sources may be listed in VETCOM Circular 40-1.
 - e. Exceptions to the above will be provided in the contract.
5. Determine compliance with the requirements for packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.

Performance Steps

- a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
- b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
- c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious condition defects.

- a. Off odors.
- b. Abnormal appearance.
- c. Texture.

NOTE: Ensure products such as crab, lobster, and shellstock are alive if required by contract.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	—	—
2. Inspected the conveyance or storage area, if necessary.	—	—
3. Selected the samples IAW the inspection data packet.	—	—
4. Determined the product approved source status or exempt status.	—	—
5. Determined compliance with the requirements for packing, packaging, marking, and labeling.	—	—
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	—	—
7. Determined compliance with the requirements for gross product identity.	—	—
8. Determined compliance with the requirements for product internal temperature.	—	—

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>

9. Determined compliance with the requirements for obvious condition defects.

_____	_____
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10. Reported inspection findings.

_____	_____
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Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

- AR 40-656
- ESR 1-2
- FISH DIRECTORY
- FM 8-30
- JOINT RCPT FOOD INSP MAN
- MEDCOM REG 40-28
- SHELLFISH DIRECTORY

INSPECT POULTRY ITEMS FOR OBVIOUS DEFECTS

081-892-1045

Conditions: You have a poultry item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Inspected poultry items for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current Subsistence SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections shall be IAW AR 40-656 or purchasing agency directives.
4. Verify the product approved source status or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Poultry sources may be listed in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs". This publication is on the world wide web at: <http://www.ams.usda.gov/poultry>.
 - b. Other sources may be listed in VETCOM Circular 40-1.
5. Determine compliance with the requirements for packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

Performance Steps

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious condition defects.

- a. Off odors.
- b. Abnormal appearance.
- c. Texture.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for packing, packaging, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____
10. Reported inspection findings.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References**Required**

None

Related

AR 40-656

ESR 1-2

FM 8-30

JOINT RCPT FOOD INSP MAN

MEAT & POULTRY DIRECTORY

MEDCOM REG 40-28

POULTRY DIRECTORY

INSPECT PRODUCE FOR OBVIOUS DEFECTS
081-892-1046

Conditions: You have a produce item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, steel ruler, contractual requirements, and a white smock.

Standards: Inspected produce for obvious defects IAW MEDCOM Regulation 40-28 and the USDA Quick Reference Manual.

Performance Steps

1. Use the correct inspection data packet.
 - a. Commissaries use the DeCA Retail Ordering Agreement.
 - b. Prime vendor items will have a prime vendor contract.
 - c. Inspections at AAFES and other NAF facilities use local specific documents.
 - d. DSCP procured items use DSCP blanket purchase agreements.
 2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
 3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is in accordance with local SOP.
 - b. Sample size for retail activities (other than prime vendor) is in accordance with the JRFIM.
 - c. Sample size for all surveillance inspections shall be in accordance with AR 40-656 or purchasing agency directives.
 4. Determine the product approved source status or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Some overseas locations require all produce items be from an approved source. Sources for these items and locations will be listed in the appropriate appendix of VETCOM Circular 40-1.
 - b. Processed fruits and vegetables and vegetable sprouts are required to be from approved source.
 - c. Exceptions to the above will be outlined in the contractual documents.
 5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
 6. Determine compliance with the requirements for age at delivery and remaining shelf life (fresh cut).
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.
 7. Determine compliance with the requirements for gross product identity.
- NOTE:** Identity is the product's characteristics with respect to type, style, class, grade, and size.

Performance Steps

8. Determine compliance with the requirements for internal temperature of the product. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
9. Determine compliance with the requirements for obvious condition and quality defects IAW the USDA Quick Reference Manual.
 - a. Procurement inspections are IAW the USDA Quick Reference Manual.
 - b. Surveillance inspections are IAW agency directives.
 - c. Include factors affecting customer appeal.
10. Report inspection findings.
 - a. Report discrepancies to your supervisor.
 - b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious defects IAW the USDA Quick Reference Manual.	_____	_____
10. Reported inspection findings.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

AR 40-656

FM 8-30

JOINT RCPT FOOD INSP MAN

MEDCOM REG 40-28

USDA QUICK REF

INSPECT DAIRY PRODUCTS FOR OBVIOUS DEFECTS

081-892-1047

Conditions: You have a dairy product that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Inspected dairy products for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct contractual documents.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Determine if the product is from an approved source.
 - a. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - b. Sources may be listed in the Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMS List). This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/mlist.html>.
 - c. Sources for manufactured dairy products may be listed in the United States Department of Agriculture publication, "Dairy Plants Surveyed and Approved for USDA Grading Service". This publication is on the world wide web at: <http://www.ams.usda.gov/dairy/dypubs.htm>.
 - d. Other sources may be listed in VETCOM Circular 40-1.
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.

Performance Steps

- a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
- b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.

NOTE: To determine the age at delivery for pasteurized dairy products subtract the manufacturer's shelf life, in days, from the Julian date of expiration listed on the product. This is the day of manufacture and is not counted when determining the age at delivery. This is referred to as day 0.

(Example: On 21 OCT 00, 2%-pasteurized milk is delivered to a commissary with an expiration date of 31 OCT 00. The manufacturer's shelf life for this item is 12 days. Subtract 12 from 305 (the Julian date for 31 OCT 00) and determine that the product was manufactured on day 293 or 19 OCT 00. The product was delivered within 48 hours because day 293 is day 0 and is not counted in determining the age at delivery.)

- c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

- 7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

- 8. Determine compliance with the requirements for internal temperature of the product. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

- 9. Determine compliance with the requirements for obvious condition defects.

- a. Off odor.
- b. Appearance.
- c. Texture.
- d. Flavor.

- 10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____

Performance Measures	<u>GO</u>	<u>NO</u> <u>GO</u>
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	—	—
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	—	—
7. Determined compliance with the requirements for gross product identity.	—	—
8. Determined compliance with the requirements for product internal temperature.	—	—
9. Determined compliance with the requirements for obvious condition defects.	—	—
10. Reported inspection findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
AR 40-657
AR 40-70
DAIRY PLANT DIRECTORY
ESR 1-2
FM 8-30
IMS LIST
JOINT RCPT FOOD INSP MAN

INSPECT SHELL EGGS FOR OBVIOUS DEFECTS
081-892-1048

Conditions: You have shell eggs that require inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, egg inspection set, air cell gauge, egg charts, contractual requirements, DD Form 1237, and a white smock.

Standards: Inspected shell eggs for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is in accordance with local SOP.
 - b. Sample size for receipt inspections (other than prime vendor) is in accordance with the JRFIM.
 - c. Sample size for all surveillance inspections shall be in accordance with AR 40-656 or purchasing agency directives.
4. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Sources for shell eggs may be found in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs", published by the Poultry Division, Agricultural Marketing Service, United States Department of Agriculture. (This publication is located on the World Wide Web at <http://www.ams.usda.gov/poultry>.)
 - b. Egg establishments listed in the Meat and Poultry Inspection Directory may serve as sources of dried or liquid/frozen eggs.
 - c. Other sources may be listed in VETCOM Circular 40-1.
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.

Performance Steps

- a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
- b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
- c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for internal temperature of the product. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious condition defects.

- a. Dirty eggs.
- b. Visible cracks.
- c. Leakers.

NOTE: Candle loss eggs as needed to determine the condition of the product or the extent of a deficiency.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. DD Form 1237, Report of Inspection of Shell Eggs, shall be completed during receipt and surveillance inspections for contracts other than prime vendor.
- d. Other reports will be completed in accordance with local SOP.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	—	—
2. Inspected the conveyance or storage area, if necessary.	—	—
3. Selected the samples IAW the inspection data packet.	—	—
4. Determined the product approved source status or exempt status.	—	—
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	—	—
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	—	—
7. Determined compliance with the requirements for gross product identity.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____
10. Reported inspection findings.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
DPSCM 4155.6
ESR 1-2
FM 8-30
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY
MEDCOM REG 40-28
POULTRY DIRECTORY

INSPECT FROZEN FOODS FOR OBVIOUS DEFECTS

081-892-1050

Conditions: You have a frozen food item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a hand drill, pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Inspected frozen foods for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling as stated in the inspection data packet.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

Performance Steps

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine the requirements and inspect the product for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for internal temperature of the product. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious condition defects.

- a. Freezer burn.
- b. Evidence of thawing and refreezing (large ice crystals).
- c. Off color.
- d. Off odor.
- e. Texture change (frozen desserts and juices).

NOTE: Off color and off odor can be evaluated by warming a spot on the product by rapidly rubbing your hand across the product surface. This will help you identify a color change and distinguish an off odor in the product.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples in accordance with the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life requirements.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>
_____	_____

10. Reported inspection findings.

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
ESR 1-2
FM 8-30
JOINT RCPT FOOD INSP MAN
MEDCOM REG 40-28

INSPECT CEREAL OR BAKERY ITEMS FOR OBVIOUS DEFECTS

081-892-1051

Conditions: You have a cereal or bakery item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Inspected cereal or bakery items for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP.
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW 40-656 or purchasing agency directives.
4. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

Performance Steps

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for internal temperature of the product, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious condition defects.

- a. Abnormal appearance (e.g., mold).
- b. Off color.
- c. Off odor.
- d. Off texture.
- e. Staleness.
- f. Evidence of rodent or insect damage.

NOTE: Notify your supervisor immediately if a pest infestation is evidenced.

10. Report inspection findings.

- a. Report discrepancies to your supervisor.
- b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for correct packing, packaging, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____

Performance Measures

<u>GO</u>	<u>NO</u> <u>GO</u>
_____	_____

10. Reported inspection findings.

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
ESR 1-2
FM 8-30
JOINT RCPT FOOD INSP MAN
MEDCOM REG 40-28
MIL-STD-904

INSPECT CANNED FOODS FOR OBVIOUS DEFECTS

081-892-1052

Conditions: You have a canned food item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, can opener, vacuum gauge, contractual requirements, and a white smock.

Standards: Inspected canned foods for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. Sample size for prime vendor inspections is IAW local SOP
 - b. Sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW 40-656 or purchasing agency directives.
4. Verify product approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date of the product's expiration.

Performance Steps

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Determine compliance with the requirements for internal temperature of the product, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
9. Determine compliance with the requirements and inspect the product for obvious condition defects.
 - a. Examine the external surface area for:
 - (1) Incomplete closures.
 - (2) Mechanical damage (e.g., dents).
 - (3) Container deterioration (e.g., pitted rust).
 - (4) Dirty containers.
 - b. Classify container defects, if applicable.
 - c. Inspect food for the following:
 - (1) Proper identity.
 - (2) Proper quantity.
10. Report inspection findings.
 - a. Report discrepancies to your supervisor.
 - b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for packing, packaging, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature, if necessary.	_____	_____

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Determined compliance with the requirements for obvious condition defects.	—	—
10. Reported inspection findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-656
ESR 1-2
FM 8-30
JOINT RCPT FOOD INSP MAN
MEDCOM REG 40-28

INSPECT PERISHABLE SUBSISTENCE FOR OBVIOUS DEFECTS

081-892-1020

Conditions: You have a perishable subsistence item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, portable drill, contractual requirements, and a white smock.

Standards: Inspected perishable subsistence for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. The sample size for prime vendor inspections will be IAW local SOP.
 - b. The sample size for wholesale and retail activities (other than prime vendor) will be IAW the JRFIM.
 - c. Sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Verify the product approved source status or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Determine compliance with the requirements for packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at time of delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date the product expires.

NOTE: Products labeled with "use by", "best if purchased by", or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

Performance Steps

- 7. Determine compliance with the requirements for gross product identity.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
- 8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
- 9. Determine compliance with the requirements for obvious condition defects.
- 10. Report inspection findings.
 - a. Report discrepancies to your supervisor.
 - b. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected samples IAW the inspection data packet.	_____	_____
4. Determined the product approved source status or exempt status.	_____	_____
5. Determined compliance with the requirements for packaging, packing, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined the product's internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____
10. Reported inspection findings	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

AR 40-656

AR 40-657

ESR 1-2

JOINT RCPT FOOD INSP MAN

MEDCOM REG 40-28

INSPECT SEMIPERISHABLE SUBSISTENCE FOR OBVIOUS DEFECTS
081-892-1023

Conditions: You have a semiperishable subsistence item that requires inspection at a food service or food storage facility. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, can opener, vacuum gauge, contractual requirements, and a white smock.

Standards: Inspected semiperishable subsistence for obvious defects IAW MEDCOM Regulation 40-28 and the applicable procurement contract.

Performance Steps

1. Use the correct inspection data packet.
 - a. For prime vendor deliveries, initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - b. Deliveries to DeCA facilities will be inspected in accordance with the JRFIM. Requirements for these inspections will be in the ROA, blanket purchase agreement, DSCP contract, or other purchasing tool.
 - c. Requirements for deliveries to AAFES facilities will be located in ESR 1-2.
 - d. When contractual requirements can not be obtained, notify your supervisor immediately and continue to inspect the product for characteristics associated with that product.
2. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
3. Select the samples IAW the inspection data packet.
 - a. The sample size for prime vendor inspection is IAW local SOP.
 - b. The sample size for wholesale and retail activities (other than prime vendor) is IAW the JRFIM.
 - c. The sample size for all surveillance inspections is IAW AR 40-656 or purchasing agency directives.
4. Verify the approved source status or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Determine compliance with the requirements for correct packing, packaging, marking, and labeling.
6. Determine compliance with the requirements for age at delivery and remaining shelf life.
 - a. Contractual documents will state the product's maximum age at delivery and/or remaining shelf life requirement.
 - b. The actual age at delivery (in days) is determined by subtracting the Julian date the product was manufactured from the Julian date the product was received.
 - c. The actual remaining shelf life is determined by subtracting the Julian date of receipt from the Julian date the product expires.

Performance Steps

NOTE: Products labeled with "use by", "best if purchased by" or "best if used by" do not expire on that day. These products may be sold or consumed on that day. The following day, these items expire and may not be issued or sold unless local command guidance permits shelf life extension.

7. Determine compliance with the requirements for gross product identity.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.

8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)

9. Determine compliance with the requirements for obvious defects.

10. Report inspection findings.

a. Report discrepancies to your supervisor.

b. Document the samples that are destroyed during testing using the appropriate sample receipt.

(1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.

(2) Document samples at other facilities using a MEDCOM Form 57.

c. Report inspection findings on a DD Form 1232, unless otherwise directed.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Used the correct inspection data packet.	_____	_____
2. Inspected the conveyance or storage area, if necessary.	_____	_____
3. Selected the samples IAW the inspection data packet.	_____	_____
4. Determined approved source status or exempt status of the item.	_____	_____
5. Determined compliance with the requirements for packaging, packing, marking, and labeling.	_____	_____
6. Determined compliance with the requirements for age at delivery and remaining shelf life.	_____	_____
7. Determined compliance with the requirements for gross product identity.	_____	_____
8. Determined compliance with the requirements for product internal temperature.	_____	_____
9. Determined compliance with the requirements for obvious condition defects.	_____	_____
10. Reported inspection findings.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References
Required
None

Related
AR 40-656
AR 40-657
ESR 1-2
JOINT RCPT FOOD INSP MAN
MEDCOM REG 40-28

Subject Area 5: Special Surveillance Inspections

**PERFORM A SURVEILLANCE INSPECTION OF INDIVIDUAL OPERATIONAL RATIONS
081-892-1168**

Conditions: You are at a food service or food storage facility that has received or maintained operational rations. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, can opener, and DSCP Handbook 4155.2 with the applicable appendix.

Standards: Performed an inspection in accordance with DSCP Handbook 4155.2 and related appendices.

Performance Steps

1. Evaluate storage conditions.
 - a. Storage conditions vary significantly. Small units keep a few cases in supply rooms. Larger units may have quantities that are palletized and warehoused. As a minimum, operational rations should be kept clean and dry. Operational rations should not be stored directly on the floor. The storage area should be free of pests.
 - b. When multiple pallets of operational rations are warehoused, the storage facilities should meet the additional standards of MIL-STD 3006, Sanitation Requirements for Food Establishments.
 - c. All cases opened for inspection or damaged shall be recouped or reworked in a manner sufficient to ensure protection of the product during subsequent storage and handling.
 - d. Ration shelf life is shortened by high storage temperature.
2. Determine the lot size.
 - a. Lot size is expressed as the total number of menus in the contractor or grand lot.
 - b. Determine how many shipping cases there are in the lot and multiply that number by the number of meals per full case.
 - c. Lotting procedures will be as follows:
 - (1) Contractor lots are composed of rations from the same assembly contractor having the same contract number, lot number, and stored under similar storage conditions.
 - (2) Grand lots are composed of rations from the same assembly contractor that have the same contract number. Grand lots may contain rations from more than one contractor lot as long as the contractor, contract number, and fiscal year are the same. Additionally, rations must have been stored under similar conditions. Samples from grand lots must represent all contractor lots even if the next highest sample size needs to be used. Identity of samples from each subplot must be maintained.
 - (3) Defective contractor lots will be segregated from grand lots and inspected individually when one or more of the following occurs:
 - (a) A Major A defect is found in the contractor lot.
 - (b) The Major B defects found seem to be concentrated in one or more of the contractor lots that make up the grand lot.
 - (c) The inspector determines for any reason, based on initial inspection results, that inspection of the contractor lot is justified.

Performance Steps

- (4) Grand lotting is encouraged whenever it is considered appropriate by the inspection activity. Grand lotting will not be used when performing warranty inspections or on inspections of lots reported as having possible unwholesome components.
3. Determine the sample size. Sample size will be determined by the sampling criteria tables in the appropriate appendix to DSCP Handbook 4155.2.
4. Select sample cases from the lot.
 - a. Based on the type of lot, shipping containers will be selected proportionally to represent all contractor lots.
 - b. Obviously damaged shipping cases should not be selected unless they are truly representative of the lot. Normally, damaged cases should be set aside and the contents should receive a 100% inspection to determine the extent of damage to the menus.
 - c. Routine inspections will be conducted using a single sampling plan.
 - d. The use of random numbers to select samples is not required if the inspector judges it impractical and/or unnecessary. In such cases, sample selection should be as representative of the lot as possible.
5. Inspect the shipping containers, if necessary.
 - a. Use the inspection table for inspection of shipping containers for defect classification as listed in the appropriate appendix to DSCP Handbook 4155.2.
 - b. Observe for signs of rodent damage and insect infestation.
 - c. Check each sample case for evidence of pilferage and tampering.
 - d. Classify each defective case by the most serious defect it possesses.
6. Select menu samples, if necessary. Select the appropriate number of menus being sure that the samples are representative of the lot.
7. Perform closed package inspection, if necessary. Inspect for defects listed in the inspection tables for destructive open package inspection as listed in the appendix to DSCP Handbook 4155.2.
8. Perform destructive open package inspection, if necessary.
 - a. Inspect for defects listed in the inspection tables for destructive open package inspection as listed in the appropriate appendix to DSCP Handbook 4155.2.
 - b. Only those closed package sample units that did not exhibit any external Major A or Major B defects will be examined.
 - c. Inspectors should refer to the monograms for information relative to the product's normal characteristics, most likely deteriorative conditions, and any unique inspection information/notes concerning the item.
 - d. Each component of the sample unit will be opened and inspected unless otherwise noted in the appendix. If no Major A or Major B defects are noted and the action number for minor defects is not exceeded during normal inspection, this phase of the inspection should be considered complete.
 - e. Classify each defect by the most serious defect it possesses.
9. Seal the sample cases.
10. Determine if special inspection is required.
 - a. Any Major A defect is noted on routine inspection.

Performance Steps

- b. Any Major B defect is noted, except when the special inspection action numbers have already been equaled or exceeded. The inspector may then judge menu usability/condition code without further inspection. This exception also applies to acceptance numbers for the shipping containers.
 - c. When the action number for minor defects combined for all components inspected has been equaled or exceeded.
11. Determine disposition of the lot.
 - a. Disposition based on surveillance inspection results may be determined when--
 - (1) No Major A or Major B defects were noted or the action number for minor defects combined has not been reached.
 - (2) Either of the special inspection action numbers for Major B and minor defects have been reached.
 - b. Normally, the condition code of the lot may only be downgraded based on special inspection results. Exceptions may be granted when extenuating circumstances exist.
 - c. If deemed necessary, samples may be submitted to the appropriate supporting laboratory. The lot will be placed on hold status pending results of the tests.
 12. Provide results and recommendations to the accountable officer/agency.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Evaluated storage conditions.	—	—
2. Determined the lot size.	—	—
3. Determined the sample size.	—	—
4. Selected sample cases.	—	—
5. Inspected the shipping containers, if necessary.	—	—
6. Selected menu samples, if necessary.	—	—
7. Performed closed package inspection, if necessary.	—	—
8. Performed destructive open package inspection, if necessary.	—	—
9. Sealed the sample cases.	—	—
10. Determined if special inspection is required.	—	—
11. Determined disposition of the lot.	—	—
12. Provided results and recommendations to accountable officer/agency.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

DSCP HDBK 4155.2

Related

AR 30-18

FM 8-30

MIL-STD-3006

PERFORM AN INSPECTION OF MEALS READY TO EAT
081-892-1091

Conditions: You have Meals, Ready-to-Eat that require a receipt or surveillance inspection. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, and DSCP Handbook 4155.2, Appendix A.

Standards: Performed an inspection of Meals, Ready-to-Eat in accordance with DSCP Handbook 4155.2, Appendix A.

Performance Steps

1. Evaluate the storage conditions.
 - a. Storage conditions vary significantly. Small units keep a few cases in supply rooms. Larger units may have quantities that are palletized and warehoused. As a minimum, operational rations should be kept clean and dry. Operational rations should not be stored directly on the floor. The storage area should be free of pests.
 - b. When multiple pallets of operational rations are warehoused, the storage facilities should meet the additional standards of MIL-STD-3006, Sanitation Requirements for Food Establishments.
 - c. All cases opened for inspection or damaged shall be recouped or reworked in a manner sufficient to ensure protection of the product during subsequent storage and handling.
 - d. Ration shelf life is shortened by high storage temperature.
2. Determine the lot size.
 - a. Lot size is expressed as the total number of menus in the contractor or grand lot.
 - b. Determine how many shipping cases there are in the lot and multiply that number by the number of meals per full case.
 - c. Lotting procedures will be as follows:
 - (1) Contractor lots are composed of rations from the same assembly contractor having the same contract number, lot number, and stored under similar storage conditions.
 - (2) Grand lots are composed of rations from the same assembly contractor that have the same contract number. Grand lots may contain rations from more than one contractor lot as long as the contractor, contract number, and fiscal year are the same. Additionally, rations must have been stored under similar conditions. Samples from grand lots must represent all contractor lots even if the next highest sample size needs to be used. Identity of samples from each subplot must be maintained.
 - (3) Defective contractor lots will be segregated from grand lots and inspected individually when one or more of the following occurs:
 - (a) A Major A defect is found in the contractor lot.
 - (b) The Major B defects found seem to be concentrated in one or more of the contractor lots that make up the grand lot.
 - (c) The inspector determines for any reason, based on initial inspection results, that inspection of the contractor lot is justified.
 - (4) Grand lotting is encouraged whenever it is considered appropriate by the inspection activity. Grand lotting will not be used when performing warranty inspections or on inspections of lots reported as having possible unwholesome components.

Performance Steps

3. Select the samples.
 - a. Sample size for the inspection of shipping containers will be IAW Table A, Appendix A, DSCP Handbook 4155.2.
 - b. Sample size for the inspection of menu bags will be IAW Table A, Appendix A, DSCP Handbook 4155.2.
 - c. Sample size for destructive open package inspection will be IAW Table A, Appendix A, DSCP Handbook 4155.2.
4. Select the sample cases from the lot.
 - a. Based on the type of lot, shipping containers will be selected proportionally to represent all contractor lots.
 - b. Obviously damaged shipping cases should not be selected unless they are truly representative of the lot. Normally, damaged cases should be set aside and the contents should receive a 100% inspection to determine the extent of damage to the menus.
 - c. Routine inspections will be conducted using a single sampling plan.
 - d. The use of random numbers to select samples is not required if the inspector judges it impractical and/or unnecessary. In such cases, sample selection should be as representative of the lot as possible.
5. Inspect the shipping containers, if necessary.
 - a. Use the inspection Table C, Inspection of Shipping Containers, from Appendix A, DSCP Handbook 4155.2 for defect classification.
 - b. Observe for signs of rodent damage and insect infestation.
 - c. Check each sample case for evidence of pilferage and tampering.
 - d. Classify each defective case by the most serious defect it possesses.
6. Perform a closed package inspection, if necessary. Inspect for defects listed in Tables F and G, Appendix A, DSCP Handbook 4155.2.
7. Perform a destructive open package inspection, if necessary.
 - a. Inspect for defects listed in Table J, Appendix A, DSCP Handbook 4155.2.
 - b. Only those closed package sample units that did not exhibit any external Major A or Major B defects will be examined.
 - c. Inspectors should refer to the monograms for information relative to the product's normal characteristics, most likely deteriorative conditions, and any unique inspection information/notes concerning the item.
 - d. Each component of the sample unit will be opened and inspected unless otherwise noted in the appendix. If no Major A or Major B defects are noted and the action number for minor defects is not exceeded during normal inspection, this phase of the inspection should be considered complete.
 - e. Classify each defect by the most serious defect it possesses.
8. Seal the sample cases.
9. Determine if a special inspection is required.
 - a. Any Major A defect is noted on routine inspection.
 - b. Any Major B defect is noted, except when the special inspection action numbers have already been equaled or exceeded. The inspector may then judge menu usability/condition code without further inspection. This exception also applies to acceptance numbers for the shipping containers.

Performance Steps

- c. When the action number for minor defects combined for all components inspected has been equaled or exceeded, the decision to perform special inspection is left up to the inspector.
- 10. Determine the disposition of the lot.
 - a. Disposition based on surveillance inspection results may be determined when--
 - (1) No Major A or Major B defects were noted or the action number for minor defects combined has not been reached.
 - (2) Either of the special inspection action numbers for Major B and minor defects has been reached.
 - b. Normally, the condition code of the lot may only be downgraded based on special inspection results. Exceptions may be granted when extenuating circumstances exist.
 - c. If deemed necessary, samples may be submitted to the appropriate supporting laboratory. The lot will be placed on hold status pending results of the tests.
- 11. Provide your results and recommendations to the accountable officer/agency.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Evaluated the storage conditions.	_____	_____
2. Determined the lot size.	_____	_____
3. Determined the sample size.	_____	_____
4. Selected the samples.	_____	_____
5. Inspected the shipping containers, if necessary.	_____	_____
6. Performed a closed package inspection, if necessary.	_____	_____
7. Performed a destructive open package inspection, if necessary.	_____	_____
8. Sealed the sample cases.	_____	_____
9. Determined if a special inspection is required.	_____	_____
10. Determined the disposition of the lot.	_____	_____
11. Provided the results and recommendations to the accountable officer.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
DSCP HDBK 4155.2

Related
MIL-STD-3006

PERFORM AN INSPECTION OF UNITIZED GROUP RATIONS
081-892-1092

Conditions: You have UGR-A rations that require a receipt or surveillance inspection. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, can opener, and VETCOM Handbook 40-3.

Standards: Inspected UGR-A rations IAW VETCOM Handbook 40-3.

Performance Steps

1. Verify the delivery order in the UGR-A database.
 - a. This database contains posted delivery orders for each installation.
 - b. The veterinary food inspector should check this database daily for delivery orders for their installation.
2. Verify the requirements in the UGR-A Documents Library Database.
 - a. This database contains the solicitation, contracts, amendments, and modifications required for the performance of the destination inspection.
 - b. The inspector will check this database prior to each delivery for newly posted contract modifications.
 - c. Inspectors can access the UGR-A Document Library database from the hotlink within the UGR-A database.
3. Determine the type and frequency of inspection.
 - a. Normal inspection (receipt). Veterinary food inspectors shall conduct an inspection on every delivery prior to acceptance.
 - b. Reduced inspection.
 - (1) Normal to reduced inspection.
 - (a) Applies to semiperishable modules only.
 - (b) Veterinary food inspectors shall institute skip lot (1 out of 4) procedures as a means of reducing inspection frequency when a contractor delivers five consecutive shipments with none of the following defects: unwholesome product, product derived from an unapproved source, infested product, missing components, product damage affecting serviceability, leakers, or can defects such as severe dents involving the side seam or end seam or swellers.
 - (c) The UGR-A3 database has been designed so that veterinary food inspectors can input and track skip lot inspection frequencies.
 - (2) Reduced to normal inspection. When reduced inspection is in effect, inspectors shall reinstitute normal inspection for semiperishable modules in accordance with step 3a, if the requirements in step 3b(1)(b) are not met.
 - c. Limited destination inspection.
 - (1) Applies to installations receiving UGR-As that have been inspected at origin, with the requirement for acceptance at destination.
 - (2) DSCP and/or VETCOM will notify installations when limited destination inspection is applicable for their installation. Inspection at receipt shall be for product condition (damage during transit) and temperature.
 - d. Surveillance inspection. Veterinary food inspectors shall conduct surveillance inspections monthly once UGR-As have reached their Inspection Test Date (ITD).

Performance Steps

- e. Warranty and special inspection. VETCOM in conjunction with DSCP and the accountable officer shall direct these inspections.
4. Form the lots. Inspectors shall use two separate lot sizes for the inspection of UGR-As (one lot size for perishables and one lot size for semiperishables).
 - a. Determine the lot size for the perishable modules. The lot size for perishable modules shall be the total number of perishable modules by menu. The sample unit is one complete perishable module.
 - b. Determine the lot size for the semiperishable modules.
 - (1) The lot size for semiperishable modules shall be the total number of semiperishable modules in the delivery (grand lot). Inspectors shall base both normal and reduced inspections on grand lots.
 - (2) The sample unit is one complete semiperishable module.
 - (3) When multiple delivery orders are received on one or more conveyances at the same time, inspectors shall calculate the total number of modules delivered for the lot size.
 - (4) Multiple delivery orders received throughout the day on multiple conveyances, may be grand lotted when appropriate.
5. Determine the sampling plan. The Lotus Notes UGR-A database generates the sample size for perishable and semiperishable lots in accordance with Table I, Inspection Level S-3 and Table II-A (single sampling plans for normal inspection-Master Table) ANSI/ASQC Z1.4-1993. No Acceptable Quality Levels (AQLs) shall be used in determining the acceptability of the lot. Inspectors shall base lot acceptability on an accept/reject (Ac/Re) number of 0/1 (Ac=0/Re=1).
6. Inspect for delivery, shipping, and storage requirements. Inspectors shall use the inspection requirements listed in the contract (reference Section E-4).
7. Inspect the packaging, packing, marking, and labeling of the UGR-A modules. Inspectors shall use the inspection requirements listed in the contract (reference Sections D-1 through D-3).
8. Verify the date-of-pack, shelf life, and freshness requirements.
 - a. Ensure that the inspection test date, as annotated on the side panel of the shipping case, has the required three months remaining shelf life at the time of delivery (receipt).
 - b. Base the computation on the shortest shelf life component (other than condiments) contained in the ration module.
 - c. To determine remaining shelf life, use the appropriate attachment or table of the contract (reference Contract Sections C-5 and D-3).
9. Inspect the components.
 - a. Inspect for substitution of menu items or brand/labels.
 - (1) The inspector shall compare both the menu sheet in box one of the semiperishable module and the menu sheet in Attachment 1 of the contract to the contents of the UGR-A modules (reference Contract Section C-3).
 - (2) Written authorization for substitutions, as stated in the contract, also applies to email notification received from the contractor by DSCP. The authorization must accompany the shipment.

Performance Steps

- b. Verify the product's sanitarily approved source requirements. All UGR-A subsistence components must originate from establishments listed in the "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement" (web site <http://domino1.hcssa.amedd.army.mil/vetcom.nsf>) or be exempt from listing in accordance with the Directory or AR 40-657 (reference Contract Section E-7).
- c. Perform a closed packaged inspection (CPI).
 - (1) Inspectors shall sample perishable modules by menu and inspect individually based on the sample size generated.
 - (2) Inspectors shall select semiperishable modules proportionately among the various menus on the delivery.
 - (3) Strict random sampling is not required.
 - (4) Inspectors shall place emphasis on the condition, wholesomeness, and temperature requirements associated with the perishable components.
 - (5) If the temperatures of delivery conveyances containing perishable product are above the required 0°F, this indicates a possible product temperature nonconformance. Inspectors shall not accept or reject a product based on conveyance temperature, but on initial product temperature. For initial product temperature, inspectors shall place the thermometer between two primary units inside the case. If initial temperature results indicate a temperature nonconformance, inspectors must take the actual internal product temperature by inserting the thermometer directly into the frozen product IAW DSCP Handbook 4155.2.
 - (6) When obvious discrepancies exist, inspectors shall verify the weight and/or count of perishable and semiperishable products to ensure conformance to Attachment 1 of the contract. There is no requirement to weigh and/or count all components, on every delivery.
 - (7) Inspectors shall only report the following can defects on the destination inspection report: leakers, severe dents involving the side seam or end seam, and swellers. Describe these defects in detail on the inspection report to include product serviceability.
 - (8) Inspectors shall not physically stress the integrity of the UGR-A component packaging in an attempt to verify suspected damage or leakage.
- 10. Perform a destructive open package inspection (DOPI), if required. Inspectors shall not conduct destructive open package inspection without first coordinating with the DSCP Operational Rations Quality Assurance Branch and obtaining final approval from the accountable officer. Inspectors shall not conduct DOPI during surveillance inspections without prior approval from the accountable officer.
- 11. Report the inspection results.
 - a. Inspectors shall post all destination inspections to the UGR-A database by close of business on the date of delivery (receipt). This includes installations performing limited destination inspections. Inspectors shall provide a copy of this report to the accountable officer. Instructions for completing the destination report can be found as a hotspot link on this database.

Performance Steps

- b. Inspectors shall report all nonconformances identified at receipt to the DSCP Operational Rations Quality Assurance Specialist or Food Technologist in accordance with Contract Section E-10 prior to acceptance at destination. Inspectors shall also notify the accountable officer. Inspectors shall notify the accountable officer immediately when nonconformances affect product serviceability. This includes identification of missing, damaged, or unwholesome product. Inspectors shall not generate a DD Form 1232 to report nonconformances; the UGR-A database performs this function.
- c. When documenting nonconformance defects in the UGR-A database, inspectors must describe the defects in enough detail that individuals reading the report can fully understand (visualize) the nonconformance. When instances warrant, inspectors can use digital cameras to document nonconformance defects.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Verified the delivery order in the UGR-A database.	—	—
2. Verified the requirements in the UGR-A Documents Library Database.	—	—
3. Determined the type and frequency of inspection.	—	—
4. Formed the lots	—	—
5. Determined the sampling plan.	—	—
6. Inspected for delivery, shipping, and storage requirements.	—	—
7. Inspected the packaging, packing, marking, and labeling of the UGR-A modules.	—	—
8. Verified the date-of-pack, shelf life, and freshness requirements.	—	—
9. Inspected the components.	—	—
10. Performed a destructive open package inspection (DOPI), if required.	—	—
11. Reported the inspection results.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

VETCOM HANDBOOK 40-3

Related

DSCP HDBK 4155.2

PERFORM AN INSPECTION OF HEAT AND SERVE OR TRAY PACK RATIONS
081-892-1093

Conditions: You have UGR heat and serve or tray pack rations that require a receipt or surveillance inspection. Necessary supplies and equipment include: a bimetallic thermometer, pocketknife, flashlight, can opener, plastic trays, a clean smock, and DSCP Handbook 4155.2, Appendix B.

Standards: Inspected tray pack rations IAW DSCP Handbook 4155.2, Appendix B.

Performance Steps

1. Perform an inspection of the shipping conveyance or storage area, if applicable. (See task 081-892-1027, Evaluate the Sanitation of a Conveyance or Storage Area.)
2. Determine the lot size.
 - a. Lots will be created IAW the criteria established in Appendix B, subparagraph II.B.1. The lot size will be expressed as the number of modules, if inspecting modules.
 - b. When inspecting nonunitized tray cans, the lot size shall be expressed as the number of cases received.
3. Determine the sample size. The sample size will be extracted from the applicable tables (Tables I through VIII or Tables IX through XVIII) of Appendix B.
4. Select the samples. Strict random sampling is not required; however, inspection personnel should select samples proportionately throughout the lot.
5. Perform an inspection of the shipping containers. Each container will be inspected for defects listed in Section IV, Table A of Appendix B.
6. Perform nondestructive closed package inspection. The samples will be inspected for defects in Section IV, Tables B through G of Appendix B.
7. Perform optional destructive closed package inspection (DCPI), if necessary. DCPI will be performed on components with closed package defects to ascertain the effects of these defects on the product.
8. Determine if destructive open package inspection (DOPI) is required.
 - a. DOPI is not normally required during receipt inspections; however, DOPI is encouraged when closed package results (or customer complaint) indicate a problem may exist and which in the opinion of the inspection activity, can only be confirmed by an open package examination.
 - b. Lot size will be expressed as the number of the individual suspect component or units in the entire lot.
 - c. The sample size will be extracted from applicable destructive open package inspection sampling criteria tables of Appendix B.
9. Perform destructive open package inspection, if required. Samples will be inspected for defects listed in Section IV, Table H of Appendix B.
10. Determine whether a special inspection is required. If any Major A or Major B defects are found, a special inspection must be performed.
11. Determine the disposition of the lot.

Performance Steps

12. Provide your results and recommendations to the accountable officer.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Performed an inspection of the shipping conveyance or storage area, if applicable.	—	—
2. Determined the lot size.	—	—
3. Determined the sample size.	—	—
4. Selected the samples.	—	—
5. Performed an inspection of shipping containers.	—	—
6. Performed a nondestructive closed package inspection.	—	—
7. Performed an optional destructive closed package inspection, if necessary.	—	—
8. Determined if a destructive open package inspection was required.	—	—
9. Performed a destructive open package inspection, if required.	—	—
10. Determined whether a special inspection is required.	—	—
11. Provided the results and recommendations to the accountable officer.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required	Related
DSCP HDBK 4155.2	None

Skill Level 2

Subject Area 6: Advanced 91R

**CATEGORIZE CONTAMINATED SUBSISTENCE INTO RECLAMATION GROUPS
081-892-2061**

Conditions: You have a subsistence item that has been exposed to NBC contaminants. You are in Mission-Oriented Protective Posture (MOPP) level 4 and have access to FM 8-10-7.

Standards: Determined the correct reclamation group of contaminated subsistence in accordance with FM 8-10-7.

Performance Steps

1. Identify the NBC agent(s) used to contaminate subsistence items.
 - a. Obtain reports issued by the Veterinary Corps Officer, Medical Corps Officer, or the NBC operations officer providing the necessary information as to the agents employed to include the specific chemical or microorganism, if known.
 - b. Detect radiological contamination, if necessary. (See task 081-892-1169, Detect Radiologically Contaminated Subsistence.)
 - c. Detect chemical contamination, if necessary. (See task 081-892-1008, Detect Chemically Contaminated Subsistence.)
 - d. Collect/submit samples for laboratory identification, if necessary. (See task 081-892-1071, Collect Subsistence Samples for NBC Contaminant Testing.)
2. Determine the level of protection afforded subsistence items by the packaging and packing materials. Use Table F-5, FM 8-10-7 to aid in determining the level of protection afforded each item inspected.
3. Categorize the contaminated subsistence into reclamation groups.
 - a. Reclamation Group 1 - canned or packaged items exposed only to a chemical agent vapor.
 - b. Reclamation Group 2 - canned or packaged items that are contaminated on the outside with a liquid chemical agent, a biological agent, or radioactive fallout.
 - c. Reclamation Group 3 - unpacked or poorly packaged items that have been exposed to any NBC agent.
 - d. Reclamation Group 4 - food contaminated through the food chain.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Identified the NBC agent(s) used to contaminate subsistence items.	_____	_____
2. Determined the level of protection afforded subsistence items by the packaging and packing materials.	_____	_____
3. Determined the appropriate reclamation group.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
FM 8-10-7

Related
FM 8-30

RECOMMEND PROCEDURES FOR DECONTAMINATING SUBSISTENCE

081-892-1069

Conditions: You have a subsistence lot suspected of being contaminated with NBC agent(s). Necessary materials and equipment include: sample containers, IM-174-Series radiacmeter, AN/VDR-2 radiac set, M8 paper, M9 paper, M256 chemical agent detector kit, and information/instructions from Army Medical Laboratory SOP.

Standards: Recommended procedures for decontaminating subsistence IAW FM 8-10-7 and FM 8-10-18.

Performance Steps

1. Restrict the issue and use of contaminated subsistence until all necessary NBC testing can be completed.
2. Conduct a veterinary survey of storage facilities and subsistence.
 - a. Survey the storage facility.
 - (1) A preliminary inspection is made to determine the effectiveness of the storage facility and other protective measures to prevent entrance of an NBC agent into the facility. An inspection of the structural integrity of the facility is made, checking for such damage as broken windows or holes in the structure and the results are annotated by the inspector. Other subsistence items will be closely monitored and tested, as needed. Chemical detection tapes are examined for indication of activation by chemical agents and the area surrounding the facility is examined for the presence of animals, rodents, birds, and insects acting unusual or whose death is unusual or unexplained.
 - (2) A survey of the storage facility is conducted using NBC alarms/detectors/monitors to determine the presence of an NBC agent. Detector paper, tape, and other detection equipment is used by the inspector to determine if an NBC agent or residue remains in the facility.
 - (3) Specimens are collected for submission to the supporting laboratory and documents record symptoms of contaminated soldiers or animals, gross pathology, NBC equipment readings, and other observations. This information, when combined with histopathology and other medical laboratory tests, aids in identifying the nature, level, and type of NBC agent.
 - b. Survey the subsistence items.
 - (1) A survey of subsistence items must be conducted to determine the presence of an NBC agent on or in the item and the extent of damage caused by the contamination. Veterinary personnel select for testing those subsistence items most likely to have been contaminated. These items will be located near entrances, ventilation inlets, and aisles.
 - (2) Packaging materials are tested for the presence of NBC agents. The presence of unusual liquids or stains is noted; however, the degree of biological contamination can only be determined by laboratory analysis. Results of the survey of packaging and packing materials are recorded. If an NBC agent is present, this information is included in the survey.
3. Determine the necessity of decontamination.
 - a. Urgency of need.
 - b. Priorities for other decontamination efforts.

Performance Steps

- c. The tactical situation.
 - d. Availability of other subsistence supplies for affected troops.
4. Select the level of subsistence decontamination.
- a. Individual decontamination. The individual soldier performs this level of decontamination on those subsistence items in his possession at the time of the attack. This is performed in conjunction with individual/equipment decontamination procedures as soon as possible after an NBC attack and is limited to operational rations that are in the intact original containers.
 - b. Unit decontamination. Unit personnel, under the supervision of NBC-trained personnel organic to the unit, perform this level of decontamination. The procedures for subsistence items stocked by the unit are performed as soon as possible after an NBC attack and are in conjunction with area decontamination procedures.
 - c. Support decontamination. Specially trained and equipped decontamination units/teams accomplish this level of decontamination. Support decontamination of subsistence is accomplished at major subsistence storage facilities/areas, such as the GS Class I activities in the theater. At the support level, veterinary personnel give advice on technical matters pertaining to the decontamination operations involving subsistence items. Veterinary personnel also monitor the decontamination results and recovery operations and make recommendations if procedures need modification or correction and ensure that decontaminated subsistence is wholesome and suitable for issue.
5. Select the decontamination procedure based on the type of subsistence, level of protection provided by packing and packaging, and the type of contaminant.
- a. Radiological contamination is removed by aging, washing, and removing the contaminated surface (peeling) or a combination of these three methods.
 - (1) Foods in dust proof packaging (e.g., cans, jars, fiberboard, and cellophane) are decontaminated by washing with soap and water and/or removing the outer packaging. If the product is contaminated after this procedure, repeat to detect possible induced radiation. If decontamination does not safely reduce radiation these products may be aged and remonitored later.
 - (2) Unprotected foods are allowed to decontaminate by aging unless the food supply is critical.
 - (a) Decontaminate fresh fruits and vegetables with firm smooth outer surfaces by washing and peeling or trimming.
 - (b) Decontaminate fresh carcass meats and fish by washing in cold water several times and, if necessary, trimming the outer surface areas. These items should be cooked with several water changes.
 - (c) Decontaminate hard cheese, margarine, and butter by removing the outer layer to a depth of 2.5 to 3 cm.
 - (d) Decontaminate oils by aging 3 to 5 days and pouring off contaminated areas using a funnel.
 - (e) Foods that can not be washed or trimmed may be decontaminated by aging.
 - (f) Boiling has no effect on radioactive contamination.
 - (3) Food contaminated through the food-chain (e.g., milk, meat, root crops) are not practical to decontaminate.
 - (a) Animals with mild radiation sickness may be used for subsistence, but the internal organs must be discarded.

Performance Steps

- (b) Chickens will not lay eggs if the radioactive burden is large enough that their eggs are unfit to eat. Most of the contamination would be concentrated in the shell and the yoke and white will be free from harmful amounts of radiation.
- b. Biologically contaminated foods are decontaminated by washing or soaking in disinfectant solutions, cooking, removing the outer surface areas, or a combination of the three methods.
 - (1) Decontaminate foods in sealed containers that resist passage of biological agents by removing contamination from the exterior of the packaging.
 - (a) Decontaminate by washing the containers in potable water and soap or a disinfectant solution. Immerse the food container in a disinfectant solution for 30 minutes and rinse with potable water. (Chlorine solutions given in FM 8-10-7 are not as corrosive as DS2 solutions.)
 - (b) Containers may be placed in boiling soapy water for 15 minutes then rinsed with potable water.
 - (c) Decontaminate containers that will not withstand soaking by wiping them with a cloth soaked in a chlorine-detergent solution. The food should be removed from the container.
 - (d) Decontaminate metal or glass containers contaminated with trichothecenes (Yellow Rain) using DS2 with a 5 to 30 minute contact time and then rinse with potable water.
 - (2) Food items not protected by the packaging material are decontaminated by immersing them in a disinfectant solution for 30 minutes, rinsing with potable water, peeling or paring, washing, and, if appropriate, cooking before eating.
 - (3) Except for certain heat stable toxins cooking is the best decontamination procedure for biologically contaminated foods.
 - (a) Cook in a pressure cooker with 15 pounds of pressure at 250°F for 15 minutes.
 - (b) Cook in a low-pressure cooker at 228°F for 1 hour.
 - (c) Bake bread or related items at 400°F for 40 minutes. (Bread made with toxic flour is still toxic.)
 - (d) Bake or roast meat at 325°F for 2 hours.
 - (e) Boil for at least 15 minutes when no other method is available.
 - (4) Vegetables like lettuce, broccoli, and cauliflower, unwrapped meats, butter, ice cream, and any product exposed to biological agents that will not withstand any of the above treatments must be destroyed.
- c. The decontamination of chemically contaminated food is limited to the removal of packing and packaging materials, boiling, washing, and weathering (allowing supplies to age and air).
 - (1) Uncontaminated stocks should always be issued first when available.
 - (2) The MRE retort and nonretort food pouch may be decontaminated with a soap and water flush.
 - (3) Decontaminate packaged foods by washing and/or airing.
 - (a) Decontaminate cans, glass containers, foil, and aluminated or laminated materials exposed to chemical agent vapors by outdoor airing for 24 hours, washing with hot soapy water, soda, or bleach solution, and rinsing with water.
 - (b) Decontaminate polyester, PVF, wooden boxes, crates, boarded and multilayer bags by removing the contaminated package and airing the contents for 24 hours.

Performance Steps

- (c) Treat chemically contaminated items packed in cardboard or polyethylene as unpackaged foods.
 - (4) Unpackaged or poorly packaged foods are decontaminated by trimming surface areas, washing with water or 2% sodium bicarbonate solution, and then boiling in water.
 - (a) Decontamination of these foods is accomplished ONLY when no other source is available and it is absolutely necessary.
 - (b) Food contaminated with CK chemical agent is considered toxic.
 - (c) Food contaminated with white phosphorus should be destroyed.
 - d. Decontamination is performed only when other sources of subsistence are unavailable.
6. Report the results of the veterinary survey findings.
- a. Survey method and inspection procedures used to obtain data, to include type of detection equipment used. Data obtained from support units, such as medical laboratory/NBC units, should be included, noting the source of the data.
 - b. Estimate of the quantity of food contaminated or suspected of being contaminated by the NBC agent. The quantity of contaminated subsistence is reported by the amounts in each of the following categories:
 - (1) Operational rations.
 - (2) B ration components.
 - (3) Perishable ration components
 - (4) Semiperishable ration components
 - (5) Medical B rations.
 - c. Recommendation as to advisability and feasibility of conducting a decontamination operation should include an estimate of the amount (percent) of contaminated subsistence that can be recovered if decontamination is accomplished.
 - d. Disposition of subsistence. The responsible veterinary officer has final approval for determining whether decontaminated subsistence is wholesome and is fit for human consumption. Subsistence supplies meeting wholesome standards should be identified and returned to a protective posture. Subsistence supplies not meeting the standards set for human consumption will be disposed of as directed by the senior veterinary authority.

NOTE: Military Working Dog Food (Effects on Food and Water). Liquid nerve agents or vapors of nerve agents can poison food and water. Animals should not be permitted to drink from water holes or trenches in contaminated areas, nor to drink surface water which has run off from contaminated areas. Water suspected of being contaminated should be tested by PVNTMED personnel and only that which is found to be safe should be used for consumption.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Restricted the issue and use of contaminated subsistence until all necessary NBC testing was completed.	—	—
2. Conducted a veterinary survey of the storage facilities and subsistence.	—	—
3. Determined the necessity of decontamination.	—	—
4. Selected the level of subsistence decontamination.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
5. Selected the decontamination procedure based on the type of subsistence, level of protection provided by packing and packaging, and the type of contaminant.	—	—
6. Reported the results of the veterinary survey findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
FM 8-10-18

Related
FM 8-10-7
FM 8-30

ENSURE COMPLIANCE WITH THE FDA FOOD CODE DURING A FORMAL SANITARY INSPECTION OF A MILITARY FACILITY

081-892-1070

Conditions: You are in a military retail food establishment that requires a formal sanitary inspection. Necessary supplies and equipment include: USFDA Food Code, a bimetallic thermometer, flashlight, white smock, and the appropriate military standard.

Standards: Performed a formal sanitary inspection IAW the current FDA Food Code with MACOM changes and local SOP.

Performance Steps

1. Identify any military facilities subject to inspection under the Food Code.
2. Determine the frequencies of routine inspections and the policy for reduction of sanitary inspections.
3. Prepare materials for the formal sanitary inspection.

NOTE: As a minimum the inspector will review past inspections and have a copy of the current FDA Food Code, a flashlight, calibrated bimetallic direct reading thermometer, and a clean smock.

4. Conduct the pre-sanitary meeting with the military retail food establishment management.
 - a. Review previous sanitary inspections.

NOTE: Formal inspections include a review of walk-thru inspections to identify continuous and systemic problems.

- b. Discuss the plan for conducting the sanitary inspection to include areas to be visited.

5. Conduct a formal sanitary inspection.

NOTE: Routine inspections are unannounced comprehensive sanitary inspections performed to ensure that all establishment operations comply with the Food Code.

- a. Inspect all store departments using the Food Code.
 - b. Use Food Code chapters 2-7 to determine violations.

6. Conduct the closing conference with the military retail food establishment management.

- a. Obtain answers to questions from the sanitary inspection.
 - b. Record each violation in detail and key the violation to a specific area of the Food Code.
 - c. Determine the sanitary rating of the food establishment.
 - d. Advise the military retail food establishment management of the violations and sanitary rating.
 - e. Discuss the establishment's compliance plan to correct any violations.
 - f. Identify a follow-up inspection, if necessary.

NOTE: Follow-up sanitary inspections are announced, limited formal sanitary inspections to ensure correction of critical violations.

- g. Record findings on MEDCOM Form 640-R (MCVS).
 - h. Report imminent health hazards to the responsible Veterinary Commander. The inspector will not leave the facility until the violation has been eliminated.

7. Distribute the inspection reports IAW with the approved MACOM changes to the Food Code.

Performance Measures	<u>GO</u>	<u>NO GO</u>
1. Identified any military facilities subject to inspection under the Food Code.	—	—
2. Determined the frequencies of routine inspections and the policy for reduction of sanitary inspections.	—	—
3. Prepared materials for the formal sanitary inspection.	—	—
4. Conducted the pre-sanitary meeting with the military retail food establishment management.	—	—
5. Conducted a formal sanitary inspection.	—	—
6. Conducted the closing conference with the military retail food establishment management.	—	—
7. Distributed the inspection reports IAW with the approved MACOM changes to the Food Code.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

USFDA FOOD CODE

Related

AR 40-657

**MAINTAIN THE HAZARDOUS FOOD RECALL PROGRAM
081-892-3004**

Conditions: You have received an All Food Activities (ALFOODACT) message.

Standards: Maintained DOD Hazardous Food Recall program IAW MEDCOM Regulation 40-28.

Performance Steps

1. Comply with an All Food Activities (ALFOODACT) message, if applicable. (See task 081-892-1007, Comply with an All Food Activities (ALFOODACT) Message.)
2. Verify initial positive inspection findings, if applicable.
 - a. Confirm the product codes, quantities, and product location.
 - b. Ensure the products are handled in accordance with the message instructions.
3. Perform any future inspection and sampling requested by DSPC, when directed.
4. Process all information to be released to the general population through the public affairs office.
5. Initiate the food recall reports resulting from verified physical illness or injury.
 - a. Notify the responsible Army Veterinary Corps Officer In Charge.
 - b. Identify, segregate, and place the remaining suspected items on medical hold.
 - c. Examine any product records and perform limited sensory evaluation.
 - d. Submit samples to a DOD veterinary laboratory, if necessary. (See task 081-892-1152, Prepare Samples and Related Paperwork for Shipment to a Laboratory.)
 - e. Inform the accountable officer of all inspection details.
 - (1) Specific item description, national stock number, type of container, size, and number per case.
 - (2) Prime contractor name and address and subcontractor, manufacturer, and/ or distributor information.
 - (3) Lot numbers, can codes, or other coded information on the unit containers.
 - (4) Contract, purchase order, and/or delivery order numbers.
 - (5) Activity that supplied the material (depot, supply center, direct vendor delivery, etc.).
 - (6) Date and quantity received.
 - (7) Reason the item is a suspected hazard.
 - (8) All information received from the responsible medical authority.
 - (9) Government inspection plant code.
 - (10) The laboratory used, the date shipped, and the mode of shipment. (Include results, when available.)

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Complied with an All Food Activities (ALFOODACT) message, if applicable.	—	—
2. Verified any initial positive inspection findings, if applicable.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
3. Performed any future inspection and sampling requested by DSPC, when directed.	—	—
4. Processed all information to be released to the general population through the public affairs office.	—	—
5. Initiated the food recall reports resulting from verified physical illness or injury, if necessary.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-660
MEDCOM REG 40-28

REPORT NONCONFORMANCES
081-892-2005

Conditions: You have an inspection situation with results indicating nonconforming items.

Standards: Reported nonconformances in accordance with contractual requirements.

Performance Steps

1. Determine the contracting agency.
 - a. DSCP. Report the nonconformance IAW DPSCM 4155.6, subsection 209.1.
 - b. DeCA and NAF activities. Report the nonconformance on DD Form 1232.
 - c. Prime vendor. Use Lotus Notes PV Database.
2. Gather all necessary information to be reported.
 - a. Administrative data as required (e.g., date and time of inspection/delivery).
 - b. Include the quantity and dollar value of the nonconforming item.
 - c. Provide detailed descriptions of nonconformances. Use both technical and descriptive terminology to ensure the exact condition of the items is relayed.
 - d. Extent of the noncompliance reported as percent defective or defects per hundred units.
 - e. Additional information related to the nonconformance (e.g., conveyance/storage area temperatures, handling procedures).
 - f. Photograph the nonconformance when significant health issues or large dollar value is a factor.
3. Notify the accountable, ordering, or contracting officer, as applicable, of the nonconformance(s) noted.
 - a. Items suspected of being unwholesome or not fit for human consumption must be placed on "medical hold" pending disposition instructions from an Army Veterinary Corps officer, Army Warrant Officer (Veterinary Service Technician), or their designated representative.
 - b. Do NOT recommend acceptance rejection or price adjustments when reporting nonconformances. The accountable officer/contracting officer will make those decisions based on the detailed description provided by food inspection personnel.
4. Obtain the disposition instructions from the accountable, ordering, or contracting officer.
5. Prepare any applicable nonconformance report documents and distribute them as required.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contracting agency.	—	—
2. Gathered all necessary information to be reported.	—	—
3. Gathered the information to be reported to the accountable/ordering officer.	—	—
4. Obtained the disposition instructions from the accountable, ordering, or contracting officer.	—	—

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>

- 5. Prepared any applicable nonconformance report documents and distributed them as required.

_____	_____
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Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

DPSCM 4155.6

ESR 1-2

JOINT RCPT FOOD INSP MAN

PREPARE A DOD INSPECTION STAMP
081-892-1015

Conditions: You are performing an inspection of subsistence and have packing or packaging, an invoice, or a product that requires a DOD inspection stamp impression. Necessary supplies, equipment, and information include: the date, class of inspection, the inspection responsibility code, a calendar, numerical rubber type set, and a DOD inspection stamp with ink pad.

Standards: Prepared a DOD inspection stamp in accordance with TB MED 263 and FM 8-30.

Performance Steps

1. Insert the inspection responsibility code.
 - a. Insert the numbers representing the inspection responsibility code in the line above the DOD insignia and to the far right.
 - b. When viewing the stamp impression the unit designation code will be in the upper left hand corner.
 - c. Inspection responsibility codes are found in VETCOM Circular 40-1, Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement, Appendixes I and J.
2. Insert the class of inspection.
 - a. Insert the numbers representing the class of inspection in the line above the DOD insignia and to the far left.
 - b. When viewing the stamp impression the class of inspection will be in the upper right hand corner.
3. Insert the Julian date.
 - a. Determine the Julian date that represents the date of the inspection from a calendar.
 - b. Insert the four numbers representing the Julian date in the line below and centered on the DOD insignia.
4. Make a stamp impression to evaluate for correctness.
5. Maintain a stamp inventory using DD Form 1740, Food Inspection Stamp Record.
 - a. Inventory all stamps every 6 months.
 - b. Read serial numbers from stamp impressions from bottom left to top left to top right to bottom right.
6. Secure the inspection stamp against theft or loss during periods of nonuse.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Inserted the inspection responsibility code.	_____	_____
2. Inserted the class of inspection.	_____	_____
3. Inserted the Julian date.	_____	_____
4. Made a stamp impression to evaluate for correctness.	_____	_____
5. Maintained a stamp inventory using DD Form 1740.	_____	_____

Performance Measures

<u>GO</u>	<u>NO</u>
<u> </u>	<u>GO</u>

6. Secured the inspection stamp against theft or loss during periods of nonuse.

_____	_____
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Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

FM 8-30
TB MED 263

IDENTIFY SIGNS OF INSECT AND RODENT INFESTATIONS

081-892-2078

Conditions: You have a food storage or transportation situation. Necessary materials and equipment include: an ultraviolet light with battery pack, flashlight with white lens, inspection tray, knife, tape, forceps, a roll of white paper, specimen collection bottle with 70% alcohol, notebook, and maps identifying the location of rodent traps and/or bait stations within the facility.

Standards: Identified signs of insect and rodent infestation IAW MIL-STD 904.

Performance Steps

1. Gather the necessary supplies and equipment: ultraviolet light with battery pack, flashlight with white lens, inspection tray, knife, tape, forceps, a roll of white paper, specimen collection bottle with 70% alcohol, notebook, and maps identifying the location of rodent traps and/or bait stations within the facility.
2. Review any sanitary inspection reports, customer return logs, salvage records, and certificates of unfitness for evidence of products affected by pests.
3. Survey the storage area for signs of rodent infestation.
 - a. Locate traps and/or bait stations and check for evidence of live or dead animals.
 - b. Examine the walls for rub marks and track prints.
 - c. Examine the floors for droppings and urine stains. An ultraviolet light can be used to determine the presence of urine trails on floors and walls.
 - d. Inspect the interior and exterior of the physical facilities for openings permitting the entrance of rodents or other animals.
 - e. Special attention should be given to areas where supplies and equipment have accumulated, overgrown grass or weeds outside the facility, and other harborage areas.
4. Survey the storage area for signs of insect infestation.
 - a. Examine pallets and the floor area adjacent to product storage areas for insects that might have emerged from packaged products.
 - b. Examine the areas adjacent to products for webbing, cocoons, and/or larva.
 - c. Check the window seals for flying insects.
 - d. Special attention should be given to areas with accumulated filth, spilled food products, and other harborage areas.
5. Survey any products for signs of insect and/or rodent infestation.
 - a. Review any receipt and instorage inspection reports for products with a history of infestation.
 - b. Examine the interior and exterior of packing and packaging for signs of infestation/contamination.
 - (1) Signs of insect infestation include entry or exit holes, webbing, cocoons, and frass buildup.
 - (2) Signs of rodent infestation include gnaw marks or holes, fecal matter, and urine contamination evidenced with an ultraviolet light.

NOTE: Products contaminated with urine and fecal matter should be placed on "medical hold" pending final disposition by an Army Veterinary Corps officer, Army Warrant Officer, or their authorized representative.

Performance Steps

- c. Examine the products for signs of infestation/contamination.
 - (1) Products should be inspected on large flat trays under adequate light. Spread the product out across the tray and examine for webbing, live or dead insects, cocoons, larva, or other signs of infestation.
 - (2) Collect samples of all insects found for identification by the local entomology service.
 - (3) For government owned subsistence, place infested products on "medical hold" pending recommendations from the entomology report. These items should be segregated from other food items. If possible, store the product at an internal temperature below 0° F.

6. Prepare the report of findings with recommendations for corrective action and preventive measures.

NOTE: Disposition recommendations will be in accordance with MIL-STD-904.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Gathered the necessary supplies and equipment.	_____	_____
2. Reviewed any sanitary inspection reports, customer return logs, salvage records, and certificates of unfitness for evidence of products affected by pests.	_____	_____
3. Surveyed the storage area for signs of rodent infestation.	_____	_____
4. Surveyed the storage area for signs of insect infestation.	_____	_____
5. Surveyed any products for signs of insect and/or rodent infestation.	_____	_____
6. Prepared the report of findings with recommendations for corrective action and preventive measures.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-657
MIL-STD-904

Skill Level 3

Subject Area 7: Prime Vendor

**PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF
RETAIL BEEF
081-892-1053**

Conditions: You have a delivery of retail/boxed beef items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, boning knife, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of retail/boxed beef IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard/specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements (e.g., depending on the product description, a meat item may be inspected utilizing IMPS, NAMP, or a contractor item description).
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard or specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)

Performance Steps

6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - (1) Beef sources may be listed in the USDA Meat and Poultry Inspection Directory. This publication is on the world wide web at: <http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.
 - (2) Exceptions to the above will be outlined in the contractual documents.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of product.
8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
11. Perform a quantity examination as applicable.
 - a. Determine compliance with contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—

Performance Measures	<u>GO</u>	<u>NO</u> <u>GO</u>
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined if the product was from an approved source and complied with Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP PVQAP
IMPS BEEF
MEAT & POULTRY DIRECTORY
VETCOM HANDBOOK 40-2

**PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF
RETAIL PORK
081-892-1024**

Conditions: You receive a delivery of retail/boxed pork under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, boning knife, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of retail/boxed pork IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements (e.g., depending on the product description, a meat item may be inspected utilizing IMPS, NAMP, or a contractor item description).
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review previous inspection records, quality history records and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment or is exempt as specified.

Performance Steps

- a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - (1) Pork sources may be listed in the U.S. Department of Agriculture (USDA) Meat and Poultry Inspection Directory. This publication is on the world wide web at: <http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.
 - (2) Exceptions to the above will be outlined in the contractual documents.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
8. Perform an identity examination.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
11. Perform a quantity examination as applicable.
 - a. Determine compliance with contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirement may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	_____	_____
2. Determined the applicable standard or specification to be used to evaluate the item.	_____	_____
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	_____	_____
4. Determined the sampling plan.	_____	_____
5. Inspected the conveyance or storage area, if necessary.	_____	_____

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
6. Determined if the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed the identity examination.	—	—
9. Determined compliance with requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP PVQAP
IMPS PORK
MEAT & POULTRY DIRECTORY
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF PRODUCE
081-892-1054

Conditions: You have a delivery of produce items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of produce IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard/specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. United States Department of Agriculture, Standards for Grades contain detailed requirements for produce items. These standards are located in the Veterinary Service Document Library database on Lotus Notes under USDA and Standards for Grades.
 - d. Items with no requirements will be inspected for characteristics normally associated with the product.
3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- (1) Some overseas locations require all produce items be from an approved source. Sources for these items and locations will be listed in the appropriate appendix of VETCOM Circular 40-1.
 - (2) Processed fruits and vegetables and vegetable sprouts are required to be from an approved source.
 - (3) Exceptions to the above will be outlined in the contractual documents.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Inspect the product for quality and condition.
 - a. Inspect the entire contents of each sample case.
 - b. Determine the defect classifications and tolerances IAW USDA, Quick Reference Manual and the applicable US Standards for Grades.
 - c. The product defects will be evaluated for grade requirements and for appearance factors which will affect the customer's acceptability.
 - d. Defects will be expressed as percent defective.
 - e. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—

Performance Measures	<u>GO</u>	<u>NO GO</u>
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined if the product was from an approved source and complied with Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP PVQAP
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF DAIRY PRODUCTS

081-892-1056

Conditions: You have a delivery of dairy items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of dairy products IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.
3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - (1) Sources may be listed in the Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMS List). This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/mlist.html>.)

Performance Steps

- (2) Sources for manufactured dairy products may be listed in the United States Department of Agriculture publication, " Dairy Plants Surveyed and Approved for USDA Grading Service". This publication is on the world wide web at:
<http://www.ams.usda.gov/dairy/dypubs.htm>.
 - (3) Other sources may be listed in VETCOM Circular 40-1.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.*NOTE:* To determine the age at delivery for pasteurized dairy products, subtract the manufacturer's shelf life, in days, from the Julian date of expiration listed on the product. This is the day of manufacture and is not counted when determining the age at delivery. This is referred to as day 0.

 Example: On 21 OCT 00, 2%-pasteurized milk is delivered to a commissary with an expiration date of 31 OCT 00. The manufacturer's shelf life for this item is 12 days. Subtract 12 from 305 (the Julian date for 31 OCT 00) and determine that the product was manufactured on day 293 or 19 OCT 00. The product was delivered within 48 hours because day 293 is day 0 and not counted in determining age at delivery.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—

Performance Measures	<u>GO</u>	<u>NO GO</u>
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined if the product was from an approved source and complied with Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References
Required
 None

Related
 DAIRY PLANT DIRECTORY
 DSCP PVQAP
 IMS LIST
 VETCOM HANDBOOK 40-2

**PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF
CANNED FOODS
081-892-1057**

Conditions: You have a delivery of canned food items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, can opener, vacuum gauge, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of canned food items IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
9. Determine compliance with requirements for product internal temperature, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
8. Performed an identity examination.	—	—
9. Determined compliance with requirements for product internal temperature, if necessary.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP PVQAP
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF POULTRY PRODUCTS

081-892-1058

Conditions: You have a delivery of poultry items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of poultry products IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- (1) Poultry sources may be listed in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs". This publication is on the world wide web at: <http://www.ams.usda.gov/poultry>.)
 - (2) Other sources may be listed in VETCOM Circular 40-1.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	_____	_____
2. Determined the applicable standard or specification to be used to evaluate the item.	_____	_____
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	_____	_____
4. Determined the sampling plan.	_____	_____
5. Inspected the conveyance or storage area, if necessary.	_____	_____

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
6. Determined the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
POULTRY DIRECTORY
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF WATERFOOD
081-892-1059

Conditions: You have a delivery of waterfood items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of waterfood items IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- (1) Sources of waterfood may be listed in the United States Department of Commerce (USDC), "Approved List of Fish Establishments and Products". This publication is on the world wide web at: <http://seafood.nmfs.gov/publications.html>.
 - (2) Other waterfoods may be listed in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration's "Interstate Certified Shellfish Shippers List". This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/shellfis.html>.
 - (3) Other sources may be listed in VETCOM Circular 40-1.
 - (4) Exceptions to the above will be provided in the contract.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document the approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—

Performance Measures	<u>GO</u>	<u>NO</u> <u>GO</u>
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area.	—	—
6. Determined that the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
FISH DIRECTORY
SHELLFISH DIRECTORY
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF SHELL EGGS
081-892-1060

Conditions: You have a delivery of shell eggs under a prime vendor contract. Necessary supplies and equipment include: a thermometer, egg testing plate, egg charts, pocketknife, 110 volt AC-DC egg candler, individual weight scale, case weight scale, tape, calculator, white smock, DD Form 1237; United States Standards, Grades, and Weight Classes for Shell Eggs, and the applicable contract.

Standards: Performed an RPCE or SPCE of shell eggs IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation.
 - c. If the SPVI does not give specific guidance, refer to the United States Standards, Grades, and Weight Classes for Shell Eggs. This can be found in the Veterinary Service, Lotus Notes, Document Library database, under the topic USDA.
3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Review previous inspection records, quality history records, and customer complaints to identify trends.
 - d. Samples will consist of 100 eggs from each sample case.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- (1) Sources for shell eggs may be found in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs", published by the Poultry Division, Agricultural Marketing Service, United States Department of Agriculture. (This publication is located on the World Wide Web at <http://www.ams.usda.gov/poultry>.)
 - (2) Egg establishments listed in the Meat and Poultry Inspection Directory may serve as sources of dried or liquid/frozen eggs, as listed in appendixes C, D, E, F, and G (Hawaii only).
 - (3) Other sources may be listed in VETCOM Circular 40-1.
 - b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document the approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Egg candling equipment will be used to determine compliance with grade requirements.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Shell egg individual weight determination may be required to ensure compliance with requirements for Extra Large, Large, Medium, or Small shell eggs.
 12. Report the evaluation data.
 - a. DD Form 1237 will be used to record inspection results.
 - b. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - c. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined that the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

7 CFR PART 56

Related

DSCP PVQAP
 MEAT & POULTRY DIRECTORY
 POULTRY DIRECTORY
 VETCOM HANDBOOK 40-2

**PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF
FROZEN FOODS
081-892-1061**

Conditions: You have a delivery of frozen food items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, portable drill, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of frozen food items IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document the approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
 9. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined that the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF CEREAL/BAKERY ITEMS

081-892-1062

Conditions: You have a delivery of cereal or bakery items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, scale, tape, calculator, ruler, bimetallic thermometer, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of cereal or bakery items IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard or specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment, or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
- NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.*
9. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined that the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF PERISHABLE SUBSISTENCE

081-892-1038

Conditions: You have a delivery of perishable items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator ruler, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of perishable subsistence IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard/specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment or is exempt as specified.
 - a. Verify approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
7. Evaluate the packing, packaging, marking, and labeling of the product.
 8. Perform an identity examination.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Products may require preparation (cooking) to determine condition.
 11. Perform a quantity examination as applicable.
 - a. Determine compliance with the contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area.	—	—
6. Determined that the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
8. Performed an identity examination.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Determined compliance with the requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
VETCOM HANDBOOK 40-2

PERFORM A ROUTINE/SPECIAL INSPECTION PRODUCT COMPLIANCE EVALUATION OF SEMIPERISHABLE SUBSISTENCE

081-892-1041

Conditions: You have a delivery of semiperishable items under a prime vendor contract. Necessary supplies and equipment include: a pocketknife, flashlight, bimetallic thermometer, scale, tape, calculator, ruler, can opener, vacuum gauge, contractual requirements, and a white smock.

Standards: Performed an RPCE or SPCE of semiperishable subsistence IAW VETCOM Handbook 40-2 and DSCP Prime Vendor Quality Assurance Plan.

Performance Steps

1. Determine if the evaluation is an RPCE or an SPCE.
 - a. An RPCE is routinely scheduled according to local SOP or performed when discrepancies are noted during a CPCE.
 - b. An SPCE is performed when requested by food service facilities, DSCP, or VETCOM.
2. Determine the applicable standard/specification to be used to evaluate the item.
 - a. The inspector must determine the product description of the item ordered.
 - b. Initially refer to the current SPVI catalog to determine the applicable standard for the evaluation. If the SPVI does not provide the required information, the inspector will have to utilize the Federal Supply Catalog Stock List or the Subsistence Prime Vendor Local Stock Number Catalog to find the product's characteristic requirements.
 - c. Items with no requirements will be inspected for characteristics normally associated with the product.

NOTE: In some instances, the inspector may use a standard/specification that is not contractually specified to evaluate an item. Guidelines for these procedures are contained in VETCOM Handbook 40-2.

3. Schedule evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.
4. Determine the sampling plan.
 - a. Determine the sample size in accordance with unit SOP.
 - b. Baseline frequencies for RPCEs are established by multiplying the total number of cases delivered to the installation for troop feeding each month by 0.0005.

NOTE: Baseline sampling guidance is to be used as the normal minimum. Local SOP may call for larger or smaller sample sizes based on varying circumstances.

- c. Select the item to be inspected from applicable receiving documents. Refer to the List of Suggested High Dollar, High Risk, High Volume Items in VETCOM Handbook 40-2.
 - d. Review any previous inspection records, quality history records, and customer complaints to identify trends.
5. Inspect the conveyance or storage area, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
6. Determine if the product is from an approved source and complies with the Berry Amendment or is exempt as specified.
 - a. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

Performance Steps

- b. The Berry Amendment requires all items be 100% grown and produced in the United States, unless otherwise given special exempt status by the contract.
 - c. Document approved source verifications on the Lotus Notes product evaluation form.
 - 7. Evaluate the packing, packaging, marking, and labeling of the product.
 - 8. Perform an identity examination.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
- 9. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 - 10. Perform a condition examination.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Products may require preparation (cooking) to determine condition.
 - 11. Perform a quantity examination as applicable.
 - a. Determine compliance with contractual requirements by measuring the count or weight of the item.
 - b. Count requirements may be the number of units per pound, case, or container.
 - c. Weight requirements may include net weight or weight range.
 - (1) Net weight is the weight of a product minus packaging and other material (tare weight).
 - (2) Weight range is an item's possible net weight that must be between minimum and maximum limits.
 - 12. Report the evaluation data.
 - a. Enter evaluation data in the Lotus Note's Prime Vendor Database.
 - b. The database report must be finalized within 72 hours of the evaluation.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined if the evaluation is an RPCE or an SPCE.	—	—
2. Determined the applicable standard or specification to be used to evaluate the item.	—	—
3. Scheduled the evaluation to coincide with food item preparation by dining facility personnel and within 14 days of receipt.	—	—
4. Determined the sampling plan.	—	—
5. Inspected the conveyance or storage area, if necessary.	—	—
6. Determined if the product was from an approved source and complies with the Berry Amendment, or was exempt as specified.	—	—
7. Evaluated the packing, packaging, marking, and labeling of product.	—	—
8. Performed an identity examination.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Determined compliance with requirements for product internal temperature.	—	—
10. Performed a condition examination.	—	—
11. Performed a quantity examination as applicable.	—	—
12. Reported the evaluation data.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related

DSCP PVQAP
VETCOM HANDBOOK 40-2

Subject Area 8: Joint Receipt Inspection Manual

PERFORM A RECEIPT INSPECTION OF BOXED RETAIL BEEF PER THE JOINT RECEIPT INSPECTION MANUAL

081-892-1063

Conditions: You have a delivery of retail/boxed beef items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, boning knife, contractual documents, and a white smock.

Standards: Inspected retail/boxed beef IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine compliance with the administrative contractual requirements.
 - a. Commissaries (including AAFES commissaries) will use DeCA contracts. These requirements will be found in the Technical Data Sheet and IMPS Series #100 for fresh beef.
 - b. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2
 - c. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.

2. Determine if the required origin inspection documentation is present at the time of receipt.
NOTE: The contract will specify if a certificate of conformance, import certificates, or other documentation is required.

3. Select samples.
 - a. The sample unit will be one unit (or subprimal cut) of the product. To determine the lot size, the inspector must multiply the number of units per case by the total number of cases.
 - b. The sample size will be extracted from the JRFIM, Table 2-2 and is based on the lot size for each line item.
 - c. Select sample units at random from throughout the lot. For example, if units are packed five per case and your sample size is three, select one unit from each of three cases.

4. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)

5. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)

NOTE: Beef sources may be listed in the U.S. Department of Agriculture (USDA) Meat and Poultry Inspection Directory. This publication is on the world wide web at:
<http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.

6. Verify that the product meets age at delivery and remaining shelf life requirements.
 - a. The processing date will be clearly identified on the shipping container.
 - b. Determine the age at deliver by subtracting the Julian date that the product was processed from the Julian date of the inspection.
 - c. Determine the remaining shelf life by subtracting the Julian date of the inspection from the Julian date of the expiration or use by date.

Performance Steps

7. Determine compliance with the requirements for packing, packaging, marking, and labeling based on contractual requirements.
 8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 9. Inspect the product for identity requirements.
 - a. An open package inspection (OPI) will be performed on each sample unit to inspect for identity requirements.
 - b. Boxed beef procured by DeCA utilizes DeCA modified IMPS requirements. Inspection for correct muscles present, borders, weight range, and trim requirements are all part of a complete identity inspection.
 - c. Excellent personal hygiene, safe product handling practices, and equipment sanitation measures must be followed by the medical food inspector at all times.
 10. Inspect the product for condition.
 - a. An open package inspection (OPI) will be performed on each sample unit to inspect for condition requirements.
 - b. Specific requirements are listed in the Technical Data Sheet and defined in the general requirements section of the USDA IMPS Series #100 for fresh beef.
 - c. Inspection for condition is usually performed while inspecting for identity requirements.
- NOTE:* Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
11. Determine the disposition of samples.
 - a. Coordinate with the meat market manager to ensure products used for OPIs are used before unopened product.
 - b. Store samples in a manner that prevents contamination and adulteration.
 12. Report the inspection findings.
 - a. Report inspection findings on DD Form 1232, unless otherwise directed.
 - b. Report inspection findings for DeCA facilities in the designated Lotus Notes, DeCA Meat Inspection database, if necessary.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined compliance with the administrative contractual requirements.	—	—
2. Determined if the required origin inspection documentation is present at the time of receipt.	—	—
3. Selected the samples.	—	—
4. Inspected the conveyance, if necessary.	—	—
5. Verified the approved source listing or exempt status.	—	—
6. Verified that the product meets age at delivery and remaining shelf life requirements.	—	—
7. Determined compliance with the requirements for packing, packaging, marking, and labeling based on contractual requirements.	—	—

Performance Measures

	<u>GO</u>	<u>NO GO</u>
8. Determined compliance with the requirements for product internal temperature.	—	—
9. Inspected the product for identity requirements.	—	—
10. Inspected the product for condition.	—	—
11. Determined the disposition of samples.	—	—
12. Reported the inspection findings.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
IMPS BEEF
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY

**PERFORM A RECEIPT INSPECTION OF BOXED RETAIL PORK PER THE JOINT RECEIPT
INSPECTION MANUAL
081-892-1064**

Conditions: You have a delivery of retail/boxed pork items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, boning knife, contractual documents, and a white smock.

Standards: Inspected retail/boxed pork IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine compliance with the administrative contractual requirements.
 - a. Commissaries (including AAFES commissaries) will use DeCA contracts. These requirements will be found in the Technical Data Sheet and IMPS Series #400 for fresh pork.
 - b. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - c. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine if the required origin inspection documentation is present at the time of receipt.
NOTE: The contract will specify if a certificate of conformance, import certificates, or other documentation is required.
3. Select the samples.
 - a. The sample unit will be one unit (or subprimal cut) of the product. To determine the lot size the inspector must multiply the number of units per case by the total number of cases.
 - b. The sample size will be extracted from the JRFIM, Table 2-2 and is based on the lot size for each line item.
 - c. Select sample units at random from throughout the lot (e.g., if units are packed five per case and your sample size is three, select one unit from each of three cases.)
4. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
5. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
NOTE: Pork sources may be listed in the U.S. Department of Agriculture (USDA) Meat and Poultry Inspection Directory. This publication is on the world wide web at:
<http://www.fsis.usda.gov/OA/pubs/gpoorder.htm>.
6. Verify that the product meets age at delivery and remaining shelf life requirements.
 - a. The processing date will be clearly identified on the shipping container.
 - b. Determine age at deliver by subtracting the Julian date that the product was processed from the Julian date of the inspection.
 - c. Determine remaining shelf life by subtracting the Julian date of the inspection from the Julian date of the expiration or use by date.
7. Determine compliance with the requirements for packing, packaging, marking, and labeling based on contractual requirements.

Performance Steps

8. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 9. Inspect the product for identity requirements.
 - a. An open package inspection (OPI) will be performed on each sample unit to inspect for identity requirements.
 - b. Boxed pork procured by DeCA utilizes DeCA modified IMPS requirements. Inspection for correct muscles present, borders, weight range, and trim requirements are all part of a complete identity inspection.
 - c. Excellent personal hygiene, safe product handling practices, and equipment sanitation measures must be followed by the medical food inspector at all times.
 10. Inspect the product for condition.
 - a. An open package inspection (OPI) will be performed on each sample unit to inspect for condition requirements.
 - b. Specific requirements are listed in the Technical Data Sheet and defined in the general requirements section of the USDA IMPS Series #400 for fresh pork.
 - c. Inspection for condition is usually performed while inspecting for identity requirements.
- NOTE:* Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
11. Determine the disposition of samples.
 - a. Coordinate with the meat market manager to ensure products used for OPIs are used before unopened product.
 - b. Store samples in a manner that prevents contamination and adulteration.
 12. Report the inspection findings.
 - a. Report inspection findings on DD Form 1232, unless otherwise directed.
 - b. Report inspection findings for DeCA facilities in the designated Lotus Notes, DeCA Meat Inspection database, if necessary.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined compliance with the administrative contractual requirements.	—	—
2. Determined if the required origin inspection documentation is present at the time of receipt.	—	—
3. Selected the samples.	—	—
4. Inspected the conveyance, if necessary.	—	—
5. Verified the approved source listing or exempt status.	—	—
6. Verified that the product meets age at delivery and remaining shelf life requirements.	—	—
7. Determined compliance with the requirements for packing, packaging, marking, and labeling based on contractual requirements.	—	—
8. Determined compliance with the requirements for product internal temperature.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
9. Inspected the product for identity requirements.	_____	_____
10. Inspected the product for condition.	_____	_____
11. Determined the disposition of samples.	_____	_____
12. Reported the inspection findings.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
IMPS PORK
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY

**PERFORM A RECEIPT INSPECTION OF PRODUCE PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1065

Conditions: You have a delivery of produce items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, contractual documents, and a white smock.

Standards: Inspected produce IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature or packing/packaging requirements).
 - b. USDA Standards for Grades contain detailed requirements for produce items. These standards are located in the Veterinary Service Document Library database on Lotus Notes under USDA and Standards for Grades.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. When tolerances are exceeded during receipt inspection at a wholesale facility, select additional samples IAW the JRFIM, Table 3-3.
 - d. A sample unit will be the entire contents of one primary container (e.g., case, bag, crate).
 - e. The destructive sample size will be one unit of product (e.g., one potato, one head of lettuce, one peach).
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Some overseas locations require all produce items be from an approved source. Sources for these items and locations will be listed in the appropriate appendix of VETCOM Circular 40-1.
 - b. Processed fruits and vegetables and vegetable sprouts are required to be from an approved source.
5. Evaluate the packing, packaging, marking, and labeling of product.
6. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
7. Inspect the product for identity requirements.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Inspect the entire contents of each sample case.
 - b. Determine the defect classifications and tolerances IAW USDA, Quick Reference Manual and the applicable US Standards for Grades.

Performance Steps

- c. The product defects will be evaluated for grade requirements and for appearance factors which will affect the customer's acceptability.
 - d. Defects will be expressed as percent defective.
9. Complete the inspection reports.
- a. Document samples destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using MEDCOM Form 57.
 - b. Report inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature.	—	—
7. Inspected the product for identity requirements.	—	—
8. Inspected the product for quality and condition.	—	—
9. Completed the inspection reports.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
JOINT RCPT FOOD INSP MAN

**PERFORM A RECEIPT INSPECTION OF DAIRY PRODUCTS PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1066

Conditions: You have a delivery of dairy items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, contractual documents, and a white smock.

Standards: Inspected dairy products IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be one primary container.
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Sources may be listed in the Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMS List). This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/mlist.html>.
 - b. Sources for manufactured dairy products may be listed in the United States Department of Agriculture publication, "Dairy Plants Surveyed and Approved for USDA Grading Service". This publication is on the world wide web at: <http://www.ams.usda.gov/dairy/dypubs.htm>.
 - c. Other sources may be listed in VETCOM Circular 40-1.
5. Evaluate the packing, packaging, marking, and labeling of the product.
6. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
7. Inspect the product for identity requirements.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.

Performance Steps

- b. Frozen products must be thawed prior to conducting identity and condition examinations.
- c. US Standards for Grades or Commercial Item Descriptions, located in the Veterinary Service Document Library Lotus Notes or on the world wide web at: <http://www.ams.usda.gov/>, provide detailed descriptions of the normal characteristics for most dairy items.

NOTE: To determine the age at delivery for pasteurized dairy products, subtract the manufacturer's shelf life, in days, from the Julian date of expiration listed on the product. This is the day of manufacture and is not counted when determining the age at delivery. This is referred to as day 0.

(Example: On 21 OCT 00, 2%-pasteurized milk is delivered to a commissary with an expiration date of 31 OCT 00. The manufacturer's shelf life for this item is 12 days. Subtract 12 from 305 (the Julian date for 31 OCT 00) and determine that the product was manufactured on day 293 or 19 OCT 00. The product was delivered within 48 hours because day 293 is day 0 and not counted in determining age at delivery.)

- 9. Complete the inspection reports.
 - a. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - b. Report inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report inspection findings on Lotus Notes, Veterinary Service database, if applicable

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	_____	_____
2. Determined the sampling plan.	_____	_____
3. Inspected the conveyance, if necessary.	_____	_____
4. Verified the approved source listing or exempt status.	_____	_____
5. Evaluated the packing, packaging, marking, and labeling of the product.	_____	_____
6. Determined compliance with the requirements for product internal temperature.	_____	_____
7. Inspected the product for identity requirements.	_____	_____
8. Inspected the product for quality and condition.	_____	_____
9. Completed the inspection reports.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

DAIRY PLANT DIRECTORY

ESR 1-2

IMS LIST

JOINT RCPT FOOD INSP MAN

**PERFORM A RECEIPT INSPECTION OF CANNED FOODS PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1077

Conditions: You have a delivery of canned items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, can opener, vacuum gauge, contractual documents, and a white smock.

Standards: Inspected canned foods IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
 2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-4.
 - b. Inspection frequencies may be reduced based on guidance provided in the JRFIM, Table 1-1.
 - c. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - d. The sample unit will be one primary container.
 3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
 4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 5. Evaluate the packing, packaging, marking, and labeling of the product.
 6. Determine compliance with the requirements for product internal temperature, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 7. Inspect the canned foods for identity requirements.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the canned foods for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. The condition of the food container affects the usability of the item. If necessary, destructive closed package inspections may be performed to determine closed package inspection defects.
 - c. Frozen products must be thawed prior to conducting identity and condition examinations.

Performance Steps

- d. Detailed information/guidance for the inspection of canned foods can be found in the US Standards for the Condition of Food Containers.
- 9. Complete the inspection reports, if necessary.
 - a. Document the samples destroyed during testing using the appropriate sample receipt.
 - (1) Document any samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document any samples at other facilities using a MEDCOM Form 57.
 - b. Report inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance, if necessary.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature, if necessary.	—	—
7. Inspected the canned foods for identity requirements.	—	—
8. Inspected the canned foods for quality and condition.	—	—
9. Completed any inspection reports, if necessary.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

ESR 1-2
JOINT RCPT FOOD INSP MAN

**PERFORM A RECEIPT INSPECTION OF POULTRY PER THE JOINT RECEIPT
INSPECTION MANUAL
081-892-1079**

Conditions: You have a delivery of poultry items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, contractual documents, and a white smock.

Standards: Inspected poultry items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
 2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be the shipping container.
 3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
 4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Poultry sources may be listed in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs". This publication is on the world wide web at: <http://www.ams.usda.gov/poultry>.)
 - b. Other sources may be listed in VETCOM Circular 40-1.
 5. Evaluate the packing, packaging, marking, and labeling of the product.
 6. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 7. Inspect the product for identity requirements.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Detailed information concerning common poultry defects can be found in FM 8-30, Chapter 11.

Performance Steps

- d. The inspector can obtain additional information to facilitate inspection using commercial item descriptions in the USDA's Agricultural Marketing Service web site at <http://www.ams.usda.gov/fqa/cidmeat.htm>".
- 9. Complete the inspection reports.
 - a. Document the samples destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	_____	_____
2. Determined the sampling plan.	_____	_____
3. Inspected the conveyance, if necessary.	_____	_____
4. Verified the approved source listing or exempt status.	_____	_____
5. Evaluated the packing, packaging, marking, and labeling of the product.	_____	_____
6. Determined compliance with the requirements for product internal temperature.	_____	_____
7. Inspected the product for identity requirements.	_____	_____
8. Inspected the product for quality and condition.	_____	_____
9. Completed the inspection reports.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
JOINT RCPT FOOD INSP MAN
MEAT & POULTRY DIRECTORY
POULTRY DIRECTORY

**PERFORM A RECEIPT INSPECTION OF WATERFOOD PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1080

Conditions: You have a delivery of waterfood items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, contractual documents, and a white smock.

Standards: Inspected waterfood items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
 2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be one primary container.
 3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
 4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Sources of waterfood may be listed in the United States Department of Commerce (USDC), "Approved List of Fish Establishments and Products". This publication is on the world wide web at: <http://seafood.nmfs.gov/publications.html>.
 - b. Other waterfoods may be listed in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration's "Interstate Certified Shellfish Shippers List". This publication is on the world wide web at: <http://vm.cfsan.fda.gov/~ear/shellfis.html>.
 - c. Other sources may be listed in VETCOM Circular 40-1.
 5. Evaluate the packing, packaging, marking, and labeling of the product.
 6. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 7. Inspect the product for identity requirements.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.

Performance Steps

- b. Frozen products must be thawed prior to conducting identity and condition examinations.
 - c. Inspectors can obtain detailed information on the deteriorative conditions of waterfoods in FM 8-30, Chapter 14.
9. Complete any inspection reports.
- a. Document the samples destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	_____	_____
2. Determined the sampling plan.	_____	_____
3. Inspected the conveyance, if necessary.	_____	_____
4. Verified the approved source listing or exempt status.	_____	_____
5. Evaluated the packing, packaging, marking, and labeling of the product.	_____	_____
6. Determined compliance with the requirements for product internal temperature.	_____	_____
7. Inspected the product for identity requirements.	_____	_____
8. Inspected the product for quality and condition.	_____	_____
9. Completed any inspection reports.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
FISH DIRECTORY
JOINT RCPT FOOD INSP MAN
SHELLFISH DIRECTORY

**PERFORM A RECEIPT INSPECTION OF SHELL EGGS PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1081

Conditions: You have a delivery of shell eggs at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, egg candling set, egg charts, egg break out trays, contractual documents, and a white smock.

Standards: Inspected shell eggs IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - (1) When candling is required, use Table 2-3 to determine the number of sample units to select.
 - (2) If candling of eggs is required, a minimum of 100 eggs per sample case shall be inspected. In cases with less than 100 eggs, 50 eggs will be inspected or 100% of the case shall be inspected if the case contains less than 50 eggs.
 - (3) Candling will be required on 1 out of every 10 deliveries for eggs that are USDA lot graded.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - (1) The lot size will be expressed as the number of 30-dozen cases. (Divide the total number of dozen eggs by 30 to obtain the lot size.)
 - (2) If candling of eggs is required, 100 eggs per sample case shall be inspected.
 - (3) Candling of shell eggs should be accomplished if there is suspicion of loss of quality or carrier damage.
 - c. Eggs will be inspected and reports maintained to establish a quality history for each shell egg contractor.
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 - a. Sources for shell eggs may be found in the "Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs", published by the Poultry Division, Agricultural Marketing Service, United States Department of Agriculture (USDA). (This publication is located on the World Wide Web at <http://www.ams.usda.gov/poultry>.)

Performance Steps

- b. Egg establishments listed in the Meat and Poultry Inspection Directory may serve as sources of dried or liquid/frozen eggs, as listed (appendixes C, D, E, F, and G (Hawaii only)).
 - c. Other sources may be listed in VETCOM Circular 40-1.
5. Evaluate the packing, packaging, marking, and labeling of the product.
 6. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 7. Inspect the product for identity requirements.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Routine inspection shall consist of an evaluation for dirty eggs and obvious checks. Candling will not be required for deliveries accompanied by USDA certificate or equivalent State approval, unless otherwise directed.
 - b. If candling is required, use the USDA Regulations Governing the Grading of Shell Eggs and United States Standards, Grades, and Weight Classes for Shell Eggs (7 Code of Federal Regulations, Part 56).
 - c. For shell eggs delivered to OCONUS facilities, use local procurement agency specifications.
 9. Complete the inspection reports.
 - a. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - b. Report the inspection findings on a DD Form 1237, unless otherwise directed.
 - c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	_____	_____
2. Determined the sampling plan.	_____	_____
3. Inspected the conveyance, if necessary.	_____	_____
4. Verified the approved source listing or exempt status.	_____	_____
5. Evaluated the packing, packaging, marking, and labeling of the product.	_____	_____
6. Determined compliance with the requirements for product internal temperature.	_____	_____
7. Inspected the product for identity requirements.	_____	_____
8. Inspected the product for quality and condition.	_____	_____
9. Completed the inspection reports.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required

None

Related

ESR 1-2

JOINT RCPT FOOD INSP MAN

MEAT & POULTRY DIRECTORY

POULTRY DIRECTORY

**PERFORM A RECEIPT INSPECTION OF FROZEN FOODS PER THE JOINT RECEIPT
INSPECTION MANUAL**

081-892-1082

Conditions: You have a delivery of frozen food items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, portable drill, contractual documents, and a white smock.

Standards: Inspected frozen food items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be one primary container.
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Evaluate the packing, packaging, marking, and labeling of the product.
6. Determine compliance with requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
7. Inspect the product for identity requirements.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. It may be necessary to thaw frozen foods prior to conducting identity and condition examinations.
9. Complete the inspection reports.
 - a. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.

Performance Steps

- b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
- c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance, if necessary.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature.	—	—
7. Inspected the product for identity requirements.	—	—
8. Inspected the product for quality and condition.	—	—
9. Completed the inspection reports.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
JOINT RCPT FOOD INSP MAN

**PERFORM A RECEIPT INSPECTION OF CEREAL/BAKERY ITEMS PER THE JOINT
RECEIPT INSPECTION MANUAL**

081-892-1083

Conditions: You have a delivery of cereal or bakery items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, contractual documents, and a white smock.

Standards: Inspected cereal or bakery items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-4.
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be one primary container.
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)

NOTE: Use the inspection procedures in MIL-STD-904 if evidence of pest infestation is noted during the inspection. It is essential that infested products not be allowed to enter the military supply system.

4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Evaluate the packing, packaging, marking, and labeling of the product.
6. Determine compliance with the requirements for product internal temperature, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
7. Inspect the product for identity requirements.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. Frozen products must be thawed prior to conducting identity and condition examinations.
9. Complete the inspection reports.

Performance Steps

- a. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
- b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
- c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance, if necessary.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature, if necessary.	—	—
7. Inspected the product for identity requirements.	—	—
8. Inspected the product for quality and condition.	—	—
9. Completed the inspection reports.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
JOINT RCPT FOOD INSP MAN
MIL-STD-904

**PERFORM A RECEIPT INSPECTION OF PERISHABLE SUBSISTENCE PER THE JOINT
RECEIPT INSPECTION MANUAL**

081-892-1086

Conditions: You have a delivery of perishable items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, portable drill, contractual documents, and a white smock.

Standards: Inspected perishable subsistence items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-1 (except retail meats, shell eggs, and produce).
 - b. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - c. The sample unit will be one primary container.
3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
5. Evaluate the packing, packaging, marking, and labeling of the product.
6. Determine compliance with the requirements for product internal temperature. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
7. Inspect the product for identity requirements.

NOTE: Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. It may be necessary to thaw frozen foods prior to conducting identity and condition examinations.
9. Complete the inspection reports.
 - a. Document the samples that are destroyed during testing using the appropriate sample receipt.

Performance Steps

- (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
- (2) Document samples at other facilities using a MEDCOM Form 57.
- b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
- c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance, if necessary.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature.	—	—
7. Inspected the product for identity requirements.	—	—
8. Inspected the product for quality and condition.	—	—
9. Completed the inspection reports.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
ESR 1-2
JOINT RCPT FOOD INSP MAN

**PERFORM A RECEIPT INSPECTION OF SEMIPERISHABLE SUBSISTENCE PER THE
JOINT RECEIPT INSPECTION MANUAL**

081-892-1087

Conditions: You have a delivery of semiperishable items at a food service or food storage facility. Necessary supplies and equipment include: a flashlight, pocketknife, bimetallic thermometer, can opener, vacuum gauge, contractual documents, and a white smock.

Standards: Inspected semiperishable subsistence items IAW the Joint Receipt Food Inspection Manual.

Performance Steps

1. Determine the contractual requirements.
 - a. Incorporate any provisions of the contract into the inspection procedures (e.g., temperature, shelf-life requirements, or packing/packaging requirements).
 - b. Temperature, shelf-life, and other delivery requirements can be found in the ROA provisions for DeCA contracts referencing the ROA.
 - c. AAFES locations (other than commissaries) will utilize the applicable AAFES procurement documents IAW ESR 1-2.
 - d. Requirements for facilities, other than DeCA or AAFES, will be extracted from the purchase agreement.
 2. Determine the sampling plan.
 - a. At retail facilities, the sample size will be in accordance with the JRFIM, Table 2-4.
 - b. Inspection frequencies may be reduced based on guidance provided in the JRFIM, Table 1-1.
 - c. At wholesale facilities, the sample size will be in accordance with the JRFIM, Table 3-1.
 - d. The sample unit will be one primary container.
 3. Inspect the conveyance, if necessary. (See task 081-892-1027, Evaluate Sanitation of a Conveyance or Storage Area.)
 4. Verify the approved source listing or exempt status. (See task 081-892-2065, Determine Whether a Subsistence Item is from an Approved Source.)
 5. Evaluate the packing, packaging, marking, and labeling of the product.
 6. Determine compliance with requirements for product internal temperature, if necessary. (See task 081-892-1142, Determine the Internal Temperature of a Chilled or Frozen Product.)
 7. Inspect the product for identity requirements.
- NOTE:* Identity is the product's characteristics with respect to type, style, class, grade, and size.
8. Inspect the product for quality and condition.
 - a. Condition is a product's state of fitness with regard to appearance, feel, smell, taste, wholesomeness, and freshness.
 - b. The condition of the food container affects the usability of the item. If necessary, destructive closed package inspections may be performed to determine closed package inspection defects.

Performance Steps

- c. Detailed information/guidance for the inspection of canned foods can be found in the US Standards for the Condition of Food Containers.
- 9. Complete the inspection reports, if necessary.
 - a. Document the samples that are destroyed during testing using the appropriate sample receipt.
 - (1) Document samples at DeCA facilities using a DD Form 1222 sample receipt.
 - (2) Document samples at other facilities using a MEDCOM Form 57.
 - b. Report the inspection findings on a DD Form 1232, unless otherwise directed.
 - c. Report the inspection findings on Lotus Notes, Veterinary Service database, if applicable.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined the contractual requirements.	—	—
2. Determined the sampling plan.	—	—
3. Inspected the conveyance, if necessary.	—	—
4. Verified the approved source listing or exempt status.	—	—
5. Evaluated the packing, packaging, marking, and labeling of the product.	—	—
6. Determined compliance with the requirements for product internal temperature, if necessary.	—	—
7. Inspected the product for identity requirements.	—	—
8. Inspected the product for quality and condition.	—	—
9. Completed the inspection reports, if necessary.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
JOINT RCPT FOOD INSP MAN

Subject Area 9: Sanitation

ENSURE COMPLIANCE WITH THE APPROPRIATE STANDARD DURING A SANITARY INSPECTION OF A COMMERCIAL FOOD ESTABLISHMENT

081-892-3015

Conditions: You have a routine commercial food establishment requiring a sanitary audit. Necessary supplies and equipment include: a bimetallic thermometer, flashlight, white smock, previous inspection or audit reports, AR 40-657, and MIL-STD-3006.

Standards: Performed a routine sanitary audit IAW AR 40-657, MIL-HDBK-3006, and MIL-STD-3006.

Performance Steps

1. Prepare the materials for the sanitary audit.
 - a. Review the food establishment sanitary audit records.
 - b. Assemble any sampling materials, if applicable.

NOTE: Equipment and supplies will vary by type of sanitary audit such as dairy, bottled water, and bakeries. As a minimum, the auditor will have the food establishment sanitary audit record, military standard for commercial sanitary audits with appropriate checklist, flashlight, calibrated bimetallic direct reading thermometer, and a clean smock.

- c. Coordinate the audit with other inspection agencies as applicable.

2. Conduct the pre-audit meeting with food establishment management.
 - a. Explain the scope of the audit.
 - b. Discuss the contents of the pre-audit coordination and checklist.

NOTE: The pre-audit coordination checklist is not required but highly encouraged for routine sanitary audits.

- c. Discuss the applicable sanitary audit military standard checklist.
 - d. Discuss the plan for conducting the audit to include areas to be visited and sequence.
 - e. Review previous sanitary audits and results of other agency's audits/inspections.
 - f. Review the food safety program/quality plan:
 - (1) Sanitation standing operating procedures (SOPs).
 - (2) Pest management program.
 - (3) Hazard analysis critical control point (HACCP) program.
 - g. Discuss requirements for laboratory analysis, if applicable.
 - h. Advise management the audit will include interviews with various plant personnel for the purpose of obtaining objective evidence.
 - i. Request the establishment's representative be familiar with all plant production operations.
 - j. Discuss pertinent rules of the audit to include scoring methods and corrective actions.
 - k. Establish a time and location for the post-audit meeting and, if necessary, the requirement for corrective action request (CAR).

3. Conduct the sanitary audit of the food establishment.
 - a. Perform the audit in the presence of establishment management.
 - b. Conduct the audit during establishment food processing.

NOTE: A thorough sanitary audit will include all phases of the operation to include pre-operational sanitation, production, and post-operational clean up.

- c. Audit with the product/process flow.

Performance Steps

- d. Verify the product/process as stated in the sanitary audit records.
 - e. Document defects and discuss with management.
 - f. Document items requiring further investigation.
 - g. Collect samples, if applicable.
 - h. Audit laboratory/quality control programs.
4. Conduct the post-audit meeting with food establishment management.
- a. Obtain answers to questions from the sanitary audit.
 - b. Record each defect in detail and key the defect to a specific paragraph in the applicable military standard checklist.
 - c. Determine the sanitary audit rating (SAR) and complete the sanitary audit report.
 - d. Prepare a separate corrective action request (CAR) for each critical and major deficiency, if applicable.
 - e. Advise the food establishment management of their SAR and any CARs.
 - f. Ensure the auditor signs the sanitary audit report and the food establishment management representative and the auditor sign any CARs.

NOTE: If the food establishment is rated unacceptable, advise the management of the requirement for a special audit and potential for delisting from the Directory.

- g. Leave the original sanitary audit report with the food establishment management.
5. Provide a copy of the sanitary audit report and any CARs to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Prepared materials for the sanitary audit.	_____	_____
2. Conducted the pre-audit meeting with food establishment management.	_____	_____
3. Conducted the sanitary audit of the food establishment.	_____	_____
4. Conducted the post-audit meeting with food establishment management.	_____	_____
5. Provided a copy of the sanitary audit report and any CARs to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
AR 40-657
MIL-STD-3006

Related
MIL-HDBK-3006

**EVALUATE A HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PROGRAM
081-892-1089**

Conditions: You are conducting a commercial sanitary audit.

Standards: Evaluated HACCP programs IAW the seven principles of HACCP.

Performance Steps

1. Evaluate the food establishment's hazard assessment.
 - a. Identify potentially hazardous ingredients.
 - b. Identify food-handling hazards.
 - c. Determine the risk and severity levels of specific foods.
2. Evaluate the food establishment's critical control points (CCPs).
 - a. Review the CCP decision trees.
 - b. Ensure CCPs are documented.
 - c. Ensure CCPs are limited to processes where some control is possible.
3. Evaluate any critical limits for CCPs.
 - a. Ensure limits are observable or measurable standards.
 - b. Review standards for product temperatures, pH, time, water activity, and processes.
4. Ensure that each critical control point is monitored.
 - a. Observe CCP limits.
 - b. Review the processing of CCP limits.
 - c. Ensure the limits are recorded.
5. Verify any corrective actions for deviations.
 - a. Review the prepositioned plan.
 - b. Review recall plans.
 - c. Verify that problems were resolved and under control.
 - d. Review corrective action reports.
 - e. Ensure records are maintained.
6. Verify that effective record keeping is in place.
 - a. Verify that the HACCP plan is on file.
 - b. Ensure documentation of monitoring, recorded deviations, and corrective actions is on file.
 - c. Ensure records are available at the time of audit.
 - d. Verify that CCPs are identified.
7. Verify that the HACCP system is working.
 - a. Review the HACCP plan.
 - b. Verify that all of the steps are performed.

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
1. Evaluated the food establishment's hazard assessment.	—	—
2. Evaluated the food establishment's critical control points (CCPs).	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
3. Evaluated the critical limits for CCPs.	_____	_____
4. Ensured that each critical control point is monitored.	_____	_____
5. Verified any corrective actions for deviations.	_____	_____
6. Verified that effective record keeping is in place.	_____	_____
7. Verified that the HACCP system is working.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-657

Subject Area 10: Special Field Inspection Procedures

PERFORM A SPECIAL INSPECTION OF OPERATIONAL RATIIONS

081-892-1067

Conditions: You have found a Major A and/or Major B defect on an operational ration food component during the course of the receipt or surveillance inspection. Your inspection activity prescribes that a special inspection may be performed for minor defects and valid customer complaints.

Standards: Performed a special inspection of operational rations in accordance with DSCP Handbook 4155.2 and all appendices of this handbook.

Performance Steps

1. Determine whether a special inspection is required.
 - a. Any Major A defect (not considered an isolated incident) is noted on routine inspection.
 - b. Any Major B defect (not considered an isolated incident) is noted, except when the special inspection acceptance numbers have already been equaled or exceeded for a component, then the inspector may judge menu usability and/or condition code without further inspection. This exception also applies to acceptance numbers for the shipping container.
 - c. When the acceptance number for minor defects combined for all components inspected has been equaled or exceeded, the decision to perform a special inspection is left up to the inspector. Generally, the decision would be based on the type(s) of defects noted and defect distribution. If a particular component exhibits a significant number of minor defects, although the acceptance number for the combined number of defects has not been equaled or exceeded, a special inspection should be performed on that component(s).

2. Determine the lot size.

NOTE: Lot size will be expressed as the number of individual "suspect" components in the entire lot.

3. Determine the sample size for each component.

NOTE: The sample size will be extracted according to the sampling criteria table(s) in the appendix of DSCP Handbook 4155.2 that is used as the reference to inspect that particular operational ration.

4. Select the sample cases from the lot, if necessary.
 - a. Strict random sampling is not required but a good sample representation of the lot is extremely important to help preclude unnecessary destruction of lots that appear to be worse than they actually are. Inspection personnel should select samples proportionately throughout the lot.
 - b. The sample size for each component involved will normally dictate the minimum number of cases that must be selected for special inspections. The inspector may increase the number of cases from which samples are drawn for cogent reasons.
 - c. Samples for special inspection will not be deliberately selected from portions of the lot known or suspected of representing the worst condition of the lot.

Performance Steps

- d. If storage conditions or other factors are so different that the inspector considers it necessary, sublots may be formed and inspected so that each condition (or other factor) is represented.

5. Inspect the shipping containers, if necessary.

NOTE: Use the inspection and/or serviceability tables for the inspection of shipping containers in the respective appendices to DSCP Handbook 4155.2.

6. Select the sample units from sample cases or module.

- a. Menu identity must be maintained throughout the inspection.
- b. Samples will be selected proportionately to ensure components are representative of all menus/meals that contain the suspected item.
- c. For tray pack rations, not more than two samples of any component will be selected per module.

7. Perform a closed package inspection, if necessary.

- a. If only open package inspection defects were noted during the normal inspection, special closed package inspection is not necessary unless deemed appropriate by the inspector.
- b. The inspection will be the same procedure used during normal inspections.
- c. Use the inspection and/or examination tables for closed package inspection in the respective appendix to DSCP Handbook 4155.2 for defect identification.

8. Perform an open package inspection, if necessary.

NOTE: If only closed packaged defects were noted during normal inspection, open package inspection is not necessary, but may be performed if the inspector has cogent reasons. If a destructive sample is deemed necessary, sample guidance will be provided in the sampling criteria table for destructive open package inspection - special inspection in the respective appendix to DSCP Handbook 4155.2.

9. Seal any useable menus or modules and repack them into the shipping containers.

10. Determine the disposition of the lot.

- a. Once the special inspection has been completed, the defects for each component will be tallied and compared to the acceptance numbers.
- b. If none of the acceptance numbers are equaled or exceeded, each menu is considered to be fully useable and the condition code of the lot may remain unchanged.
- c. For each acceptance number that is equaled or exceeded, a determination must be made as to the usability status of the menu(s) involved.
- d. After the usability status of each menu is determined, the condition code of the lot must be determined.
- e. Estimate remaining serviceable storage life.
- f. Summarize packaging and packing integrity.

11. Provide the results and recommendations to the accountable officer/agency.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Determined whether a special inspection was required.	—	—
2. Determined the lot size.	—	—

Performance Measures

	<u>GO</u>	<u>NO GO</u>
3. Determined the sample size for each component.	—	—
4. Selected the sample cases from the lot, if necessary.	—	—
5. Inspected the shipping containers, if necessary.	—	—
6. Selected the sample units from the sample cases/module.	—	—
7. Performed a closed package inspection, if necessary.	—	—
8. Performed an open package inspection, if necessary.	—	—
9. Sealed the useable menus or modules and repacked them into the shipping containers.	—	—
10. Determined the disposition of the lot.	—	—
11. Provided the results and recommendations to the accountable officer/agency.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
DSCP HDBK 4155.2

**DETERMINE SERVICEABILITY OF CONTAMINATED SUBSISTENCE
081-892-1090**

Conditions: You are in a nuclear, biological, and chemical (NBC) environment and have subsistence items that have been contaminated with NBC agent(s) and NBC detection equipment and supplies.

Standards: Determined the disposition of subsistence contaminated with an NBC agent IAW FM 8-10-7 and FM 8-10-18.

Performance Steps

1. Categorize contaminated subsistence into reclamation groups. (See task 081-892-2061, Categorize Contaminated Subsistence into Reclamation Groups.)
 - a. Verify the accuracy of any surveys and assessments provided by inspection personnel.
 - b. Demonstrate the steps required to categorize contaminated subsistence into reclamation groups.
2. Recommend procedures for decontaminating subsistence. (See task 081-892-1069, Recommend Procedures for Decontaminating Subsistence.)
3. Verify that the decontamination is performed as directed.
4. Inspect the subsistence items for residual contamination and other factors affecting their usability after decontamination.
 - a. Remonitor subsistence for NBC contamination.
 - b. Inspect the product condition to identify subsistence that is unwholesome or unusable as a result of decontamination operations.
5. Determine the recommended serviceability of contaminated subsistence.
 - a. Identify the presence of contamination in the product or on the packing/packaging.
 - b. Determine the usability of the product based on the presence of quality and condition defects.
 - c. Identify any special handling and/or storage procedures that must be followed as a result of decontamination.
 - d. Base recommendations on the wholesomeness, usability, and urgency of need.
6. Report the recommendations to your supervisor and/or veterinary officer.
 - a. Provide information on the type of contaminant, method of dispersion, level of contamination, type of decontamination performed (if any), and residual levels of contamination.
 - b. Report product condition after decontamination to include usability and estimated shelf life remaining.
 - c. Report special processing, handling, and storage recommendations as a result of contamination or decontamination.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Categorized the contaminated subsistence into reclamation groups.	—	—

Performance Measures

	<u>GO</u>	<u>NO</u> <u>GO</u>
2. Recommended the procedures for decontaminating subsistence.	—	—
3. Verified that the decontamination is performed as directed.	—	—
4. Inspected the subsistence for residual contamination and other factors affecting its usability after decontamination.	—	—
5. Determined the recommended serviceability of contaminated subsistence.	—	—
6. Reported any recommendations to the supervisor and/or veterinary officer.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
FM 8-10-18
FM 8-10-7

PERFORM FIELD TESTING OF FOOD SAMPLES FOR PESTICIDES
081-892-1088

Conditions: You have a food sample that requires chemical testing for pesticides and a radioimmunoassay analyzer.

Standards: Performed a pesticide test on a food sample IAW the radioimmunoassay analyzer's manufacturer's recommendations.

Performance Steps

1. Extract a food sample, if applicable. If testing water, go to step 2.
 - a. Prepare a sodium sulfate solution. Dissolve 200 grams of sodium sulfate in 1000 ml of 30°C pesticide-free water while mixing with a stir bar. Store covered at room temperature.
 - b. Prepare food samples.
 - (1) Fresh fruits and vegetables. Blend 50 ±1gram with 100 ml of sodium sulfate solution at high speed for 20 to 30 seconds.
 - (2) Juices or concentrates. Blend 50 ml with 100 ml of sodium sulfate solution at high speed for 20 to 30 seconds.
 - (3) Powders. Reconstitute to normal strength with distilled water, and then blend 50 ml of reconstituted sample with 100 ml of sodium sulfate solution at high speed for 20 to 30 seconds.
 - c. Measure test samples.
 - (1) Label 13 X 100 mm glass test tubes (up to six samples per test) for each sample and one tube "0" for zero control.
 - (2) Measure 2 ml of sample into the labeled test tubes using a transfer pipette. In tube "0" add 2 ml of sodium sulfate solution.

NOTE: Perform steps 1d through 1g under a fume hood.

- d. Prepare solvent solutions (5% acetone in ethyl acetate). In a graduated cylinder, add 5 ml of acetone to 95 ml of ethyl acetate, mix well, and pour into a glass dispenser.
- e. Add solvent.
 - (1) Add 2 ml of solvent using a glass pipettor to each test tube.
 - (2) Cap each test tube firmly and mix by inverting 10 times.
 - (3) Centrifuge for 2 minutes.
- f. Remove extract from the sample.
 - (1) Label a second set of test tubes for the samples and for the zero control.
 - (2) Using a 100 ul pipette, rinse pipette tip once while keeping the tip in the upper solvent layer, and then withdraw 100 ul of clear extract.
 - (3) Repeat for each sample and the zero control, using a clean pipette tip each time.
- g. Dry extracts in 45°C ± 1°C heated block, under the flowing nitrogen or air (about 1 minute or until completely dry).
- h. Add 1 ml of pesticide-free water to each dried sample and mix well with the test tube mixer.

2. Label one test tube for each reagent (W, Y, and Z), zero control standard, positive control standard, and samples.

NOTE: You may test up to six samples in a single run.

3. Prepare the zero control standard by pipetting 5 ml of pesticide-free water into a clean test tube.

Performance Steps

4. Prepare the positive control standard.

NOTE: Place the positive control last in reaction order.

- a. Pipette 5 ml of pesticide-free water into a clean test tube and add one pesticide positive tablet.
- b. Cap and invert 20 times to mix well.
- c. Allow solids to settle.

5. Prepare water sample.

- a. Pipette 100 ul of water sample or control to each labeled test tube using a clean pipette tip for each sample.

NOTE: Add reagents to the test tubes in the same order throughout the test.

- b. Pipette 1 ml of Buffer W into a clean microcentrifuge tube and add one Tablet W (white).
- c. Mix reagent W solution by inverting 10 times and then allowing solids to settle for 30 seconds.
- d. Pipette 50 ul of reagent W solution directly into the bottom of each test tube.

NOTE: For multiple addition of reagents, use the same pipette tip. DO NOT pipette solids into assay tubes. Examine the pipette tip while adding the reagent to each assay tube to be sure there are no air bubbles and that the reagent is completely delivered into the bottom of each assay test tube. Discard the first portion to ensure full delivery to the first tube. Hold the pipette vertically and insert the pipette 1/2 to 3/4 into the test tube to deliver. Avoid contact with the sample.

- e. Mix the test tubes in order three times with the test tube mixer.
- f. Place the test tube in the incubator at 35°C for 10 minutes.
- g. After 8 minutes of incubation, prepare reagent Y in a clean microcentrifuge tube by pipetting 1 ml of pesticide-free water and adding one Tablet Y (yellow tablet in red foil).
- h. Mix reagent Y by inverting 10 times and allowing solids to settle for 30 seconds.
- i. After 10 minutes of incubation, pipette 50 ul of reagent Y solution directly to the bottom of each test tube while in the incubator.
- j. Mix the test tubes in order three times with the test tube mixer and return to the incubator.
- k. Incubate the test tubes at 35°C for 5 minutes.
- l. Prepare reagent Z by pipetting 10 ml of Buffer Z into a clean 15 ml conical test tube and immediately adding one Tablet Z (blue).
- m. Cap the reagent Z test tube, mix by inverting vigorously 10 times, and allow solids to settle.
- n. At 4 minutes, 30 seconds of incubation, invert the reagent Z conical test tube again 5 times and allow solids to settle.
- o. At 5 minutes of incubation, remove the test tubes from the incubator and pipette 1 ml of reagent Z down the side of each test tube.

NOTE: Before adding reagent Z to the test tubes, wet the pipette tip by withdrawing one 1 ml portion into the pipette tip and returning it to the reagent Z solution.

- p. Cap the test tubes, but DO NOT mix.

6. Determine the relative light unit (RLU) reading of the standards and samples.

- a. Place the test tubes in the Charms II Analyzer and count for 5 seconds on LUM channel (button 3). The analyzer will automatically count for 5 seconds.
- b. Select the number for pesticide assay (#14) and press enter.
- c. Enter the sample identification number.
- d. Count all test tubes within 2 minutes.

Performance Steps

- e. Record the relative light units (RLU) for each tube.
 - 7. Determine if the sample is positive or negative.
 - a. Determine the control point by multiplying the zero control reading (RLU) by 0.6 to obtain the control point for each assay set.
 - b. Compare each sample result (RLU) to the control point.
- NOTE:* A negative sample result (RLU) is greater than the control point. A presumptive positive sample result (RLU) is less than or equal to the control point.
- 8. Retest all presumptive positives with positive and zero controls to confirm the results.
 - 9. Report all findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Extracted the food sample, if applicable.	_____	_____
2. Labeled each test tube.	_____	_____
3. Prepared the zero control standard.	_____	_____
4. Prepared the positive control standard.	_____	_____
5. Prepared the water sample.	_____	_____
6. Determined the relative light unit (RLU) reading of the standards and samples.	_____	_____
7. Determined if the sample is positive or negative.	_____	_____
8. Retested all presumptive positives with positive and zero controls to confirm the results.	_____	_____
9. Reported all findings to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References None

Subject Area 11: Slaughter Procedures

ENSURE PROTOCOL COMPLIANCE DURING AN ANIMAL SLAUGHTER
081-892-1068

Conditions: You are at a facility or site that has been designated for animal slaughter. Necessary supplies and equipment include: a bimetallic thermometer, flashlight, and a clean smock.

Standards: Ensured that protocol was followed during an animal slaughter IAW the USDA slaughter procedures.

Performance Steps

1. Inspect the animal holding facility.
 - a. Assess the capacity of the livestock pens.
 - b. Inspect the construction of the livestock pens.
 - c. Record the findings.
2. Categorize the animals in the holding area.
 - a. Check the pen card for the number of animals.
 - b. Visually inspect the animals at rest.
 - c. Visually inspect the animals in motion.
 - d. Separate any animals that appear abnormal.
 - e. Adjust the pen totals on the pen card and sign it.
3. Inspect the slaughter area.
 - a. Inspect the knocking box, if applicable.
 - b. Determine that the stunning method is humane.
 - c. Inspect the stunning instrument and stunning area.
 - d. Inspect the dry landing area and drainage in the bleeding area.
 - e. Inspect the trim rack, head wash rack, and head inspection area.
 - f. Inspect the areas and equipment of the first and second legger.
 - g. Inspect the overhead chain system.
 - h. Inspect the carcass splitting saw.
 - i. Inspect knives and knife baths for water temperature not less than 180°F.
 - j. Inspect the shroud, if applicable.
 - k. Inspect the carcass washing area.
 - l. Check the water supply and equipment.
 - m. Inspect the apparel of the personnel.
 - n. Report all noncomplying conditions.
4. Inspect the carcass of a slaughtered animal.
 - a. Inspect the exterior surface of the carcass for contamination and abnormalities.
 - b. Inspect the pelvic area and the surrounding lymph nodes.
 - c. Inspect the abdominal cavity including the kidneys and lymph nodes.
 - d. Inspect the diaphragm and thoracic cavity.
 - e. Make proper disposition of the inspected carcass.
5. Inspect the head of a slaughtered animal.
 - a. Inspect the gang tag.

Performance Steps

- b. Inspect all surfaces of the head.
 - c. Incise the lymph nodes in the head.
 - d. Cut the hyoid bone and drop the tongue.
 - e. Incise the four muscles of mastication.
 - f. Make a visual and digital inspection of the tongue.
6. Inspect the viscera of a slaughtered animal.
- a. Inspect the pluck including the lungs, lymph nodes (mediastinal and bronchial), bronchi, trachea, and heart.
 - b. Incise the heart and inspect the heart surfaces.
 - c. Palpate and inspect the liver including all surfaces, lymph nodes, bile duct, gall bladder, and any evidence of liver flukes.
 - d. Inspect the digestive tract including the mesenteric lymph nodes.
 - e. Inspect the spleen, kidneys and other organs presented for inspection.
 - f. Make proper disposition of the inspected viscera.
7. Report all findings to your supervisor.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Inspected the animal holding facility.	_____	_____
2. Categorized the animals in the holding area.	_____	_____
3. Inspected the slaughter area.	_____	_____
4. Inspected the carcass of the slaughtered animal.	_____	_____
5. Inspected the head of the slaughtered animal.	_____	_____
6. Inspected the viscera of the slaughtered animal.	_____	_____
7. Reported all findings to the supervisor.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
None

Related
AR 40-657

Skill Level 4

Subject Area 12: Coordination

COORDINATE EXECUTION OF A VETERINARY FOOD SAFETY PLAN

081-892-1074

Conditions: You have received a veterinary food safety mission from higher headquarters or a request from a supported veterinary element(s) and the veterinary service support plan.

Standards: Coordinated the execution of a veterinary food safety plan IAW AR 40-657 and FM 8-10-18.

Performance Steps

1. Coordinate any external support requirements with supporting element(s).
2. Coordinate the food inspection missions:
 - a. Antemortem/postmortem inspections, if applicable.
 - b. Receipt inspections, including prime vendor.
 - c. Surveillance inspections, if applicable.
3. Coordinate the sanitary audits of commercial food establishments.
 - a. Determine the inspection frequency IAW AR 40-657 and command guidance.
 - b. Review the inspection reports and ensure proper distribution.
 - c. Ensure that unit personnel that are required to perform sanitary audits receive proper training and evaluation.
 - d. Compile establishments for listing in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement.
4. Coordinate the sanitary inspections of military establishments.
 - a. Determine the inspection frequency IAW AR 40-657 and command guidance.
 - b. Review the inspection reports and ensure proper distribution.
 - c. Ensure that unit personnel that are required to perform sanitary inspections receive proper training and evaluation.
5. Coordinate any nuclear, biological, and chemical (NBC) food issues, if applicable.
 - a. Monitor all NBC detection operations.
 - b. Develop and review disposition recommendations for food contaminated with NBC agents.
 - c. Monitor and evaluate veterinary NBC survey procedures and reports.
 - d. Ensure proper disposition of NBC survey reports
6. Coordinate food sample collection and shipment IAW Area Medical Laboratory Instructions to the supporting laboratory.
 - a. Evaluate unit laboratory sampling programs.
 - b. Maintain SOPs with current laboratory instructions for the collection and submission of laboratory samples.
7. Coordinate pest management for supported elements.
 - a. Supervise all food inspection operations once a pest infestation is identified.
 - b. Coordinate joint inspections conducted with preventive medicine and pest management personnel IAW MEDCOM Regulation 40-28 and MIL-STD-904.

Performance Steps

8. Issue guidance on control of food inspection stamps IAW TB MED 263, if applicable.
 - a. Schedule installation physical security inspections.
 - b. Conduct/review semiannual stamp inventory on DD Form 1740.
9. Monitor reports to identify subsistence trends.
 - a. Place emphasis in areas of food safety and/or accountability.
 - (1) Laboratory reports, food recall messages, nonconformance reports, operational ration inspection reports, certificates of condemnation, and pest infestation reports provide a picture of the state of food safety in any given area.
 - (2) Sample receipts and logs are an indicator of the level of inspection being performed in each area.
 - b. Monitor Veterinary Service, Lotus Notes databases.
 - (1) Determine which databases are applicable to your area of responsibility.
 - (2) Monitor database entries from your area of responsibility for correctness and to identify trends.
10. Report findings to your supervisor and/or commander.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Coordinated any external support requirements with supporting element(s).	—	—
2. Coordinated the food inspection missions.	—	—
3. Coordinated the sanitary audits of commercial food establishments.	—	—
4. Coordinated the sanitary inspections of military establishments.	—	—
5. Coordinated any nuclear, biological, and chemical (NBC) food issues, if applicable.	—	—
6. Coordinated any food sample collection and shipment IAW Area Medical Laboratory Instructions to the supporting laboratory.	—	—
7. Coordinated pest management for supported elements.	—	—
8. Issued guidance on control of food inspection stamps IAW TB MED 263, if applicable.	—	—
9. Monitored reports to identify subsistence trends.	—	—
10. Reported findings to the supervisor and/or commander.	—	—

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References

Required
FM 8-10-18

Related
AR 40-657
FM 8-30
MIL-STD-904
TB MED 263

Skill Level 5
 Subject Area 13: Resources

DIRECT USAGE OF VETERINARY SERVICE RESOURCES AND ASSETS
081-892-1078

Conditions: You have received a veterinary mission from higher headquarters or a request from supported veterinary element(s), applicable veterinary documents, and veterinary support plan.

Standards: Directed the usage of veterinary service resources and assets IAW AR 40-657 or FM 8-10-18.

Performance Steps

1. Direct resources and assets in support of food safety missions.
2. Direct resources and assets in support of animal medicine missions.
3. Direct resources and assets in support of veterinary preventive medicine missions.
4. Consolidate reports from supported elements.
5. Monitor the reports to identify trends.
6. Report all findings to your supervisor and/or commander.
7. Provide inspection updates to higher headquarters element.

Performance Measures

	<u>GO</u>	<u>NO GO</u>
1. Directed resources and assets in support of food safety missions.	_____	_____
2. Directed resources and assets in support of animal medicine missions.	_____	_____
3. Directed resources and assets in support of veterinary preventive medicine missions.	_____	_____
4. Consolidated reports from supported elements.	_____	_____
5. Monitored reports to identify trends.	_____	_____
6. Reported all findings to the supervisor and/or commander.	_____	_____
7. Provided inspection updates to higher headquarters element.	_____	_____

Evaluation Guidance: Score the soldier GO if all steps are passed. Score the soldier NO-GO if any step is failed. If the soldier fails any step, show what was done wrong and how to do it correctly.

References
Required
None

Related
AR 40-657
FM 8-10-18

APPENDIX A

FIELD EXPEDIENT SQUAD BOOK

FIELD EXPEDIENT SQUAD BOOK

For use of this form, see AR 350-37; the proponent agency is DCSOPS

SHEET 3 OF 6

USER APPLICATION

SOLDIER'S NAME

TASK NUMBER AND SHORT TITLE	STATUS												
	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	
081-892-1052 Inspect Canned Foods For Obvious Defects													
081-892-1020 Inspect Perishable Subsistence For Obvious Defects													
081-892-1023 Inspect Semiperishable Subsistence For Obvious Defects													
081-892-1168 Perform A Surveillance Inspection Of Individual Operational Rations													
081-892-1091 Perform An Inspection Of Meals Ready To Eat													
081-892-1092 Perform An Inspection Of Unitized Group Rations													
081-892-1093 Perform An Inspection Of Heat And Serve Or Tray Pack Rations													
081-892-2061 Categorize Contaminated Subsistence Into Reclamation Groups													
081-892-1069 Recommend Procedures For Decontaminating Subsistence													
081-892-1070 Ensure Compliance With The FDA Food Code During A Formal Sanitary Inspection													
081-892-3004 Maintain The Hazardous Food Recall Program													
081-892-2005 Report Nonconformances													
081-892-1015 Prepare A DOD Inspection Stamp													

EDITION OF DEC 82 TO BE USED

DA FORM 5165-R, SEP 85

FIELD EXPEDIENT SQUAD BOOK

For use of this form, see AR 350-37; the proponent agency is DC SOPs

SHEET 4 OF 6

USER APPLICATION		SOLDIER'S NAME	

TASK NUMBER AND SHORT TITLE	STATUS												
	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	GO	NO-GO	
081-892-2078 Identify Signs Of Insect And Rodent Infestations													
081-892-1053 Perform A Routine/Special Inspection Product Compliance Evaluation Of Retail Beef													
081-892-1024 Perform A Routine/Special Inspection Product Compliance Evaluation Of Retail Pork													
081-892-1054 Perform A Routine/Special Inspection Product Compliance Evaluation Of Produce													
081-892-1056 Perform A Routine/Special Inspection Product Compliance Evaluation Of Dairy Products													
081-892-1057 Perform A Routine/Special Inspection Product Compliance Evaluation Of Canned Foods													
081-892-1058 Perform A Routine/Special Inspection Product Compliance Evaluation Of Poultry Products													
081-892-1059 Perform A Routine/Special Inspection Product Compliance Evaluation Of Waterfood													
081-892-1060 Perform A Routine/Special Inspection Product Compliance Evaluation Of Shell Eggs													
081-892-1061 Perform A Routine/Special Inspection Product Compliance Evaluation Of Frozen Foods													
081-892-1062 Perform A Routine/Special Inspection Product Compliance Evaluation Of Cereal/Bakery Items													
081-892-1038 Perform A Routine/Special Inspection Product Compliance Evaluation Of Perishable Subsistence													
081-892-1041 Perform A Routine/Special Inspection Product Compliance Evaluation Of Semiperishable Subsistence													

DA FORM 5165-R, SEP 85 EDITION OF DEC 82 TO BE USED

APPENDIX B

RED MEAT CONDITIONS

VISUAL EXAMINATION: Abnormalities/Unacceptable Conditions

Spotter. This is a carcass with blood spots in the muscle tissue, caused by the rupture of muscle fibers. These spots are most commonly found in the eye of the loin (visible after ribbing). Blood spots are a cause for rejection at the time of procurement, because they support the growth of harmful microorganisms.

Dark cutters. The cut surface of the loin is dark and feels soft and gummy. The condition can be detected only after ribbing down of the carcass and is a cause for rejection at the procurement inspection.

Sore or scar in the rib eye. This is a small, whitish, water spot in the eye of the loin/rib caused by cattle grubs. For esthetic reasons, such carcasses are not acceptable at the time of procurement.

Fiery or fired. Red streaks or areas are apparent on the external surface of the dressed carcass as a result of whipping or beating the animal just prior to slaughter. A pronounced fiery condition is a cause for rejection at the time procurement.

Blistering. This results when beef carcasses are crowded into the cooler, so that they are touching. A bleached, slimy area appears at the points of contact because of a lack of proper cooling due to impaired air circulation.

Bruises. Bruises are the result of blood infiltrating an area of meat. The type of tissue and degree of infiltration determines whether a bruise is a major or a minor defect. Superficial bruises are minor, unless they are on the better cuts. All bruises are objectionable, because they support the growth of harmful microorganisms and are not esthetically acceptable.

Dehydration and/or freezer burn. Dehydration (freezer burn) in a frozen product is evidenced by a porous texture, whereby the tissue becomes tough and fibrous. The abnormal color may range from white to amber in affected areas and may appear as patchlike areas. The affected product will retain its original shape. This condition is caused by improper humidity and temperature control.

Foreign material.

- Foreign material is any extraneous material which does not organically belong where found, which has been introduced from the outside, or which does not naturally occur in the quantity found at the location examined.

- If the meat is hung, the area around the tissue penetrated by the hook should receive special attention. Foreign material, such as dirt, animal hairs, slivers of metal or glass, and insects, must be verified by a Veterinary Corps officer.

Color abnormalities.

- The color of beef meat normally ranges between a bright red to a dark red.
- The color of beef fat is normally a creamy white to a light yellow.
- Quality pork has a soft grayed pink color with white, firm, nonoily fat.
- Quality lamb is finely grained and has a pinkish red color.
- Beef livers will be in the color range from light brown to mahogany (slightly shaded or two-toned). Yellow or dark brownish black colors are not acceptable.
- Corned beef may possess a slight greenish color in the surface fat and surrounding fluids. This is not abnormal. The fat is a light grayish-white color and the lean is pale to dark red.

Mold. Mold is produced by contamination of the product. Size and color vary from thin, white, powdery growths to long, thin, hair-like growths which are greenish in color.

Abnormal color of liquid within the bag or can, if applicable.

- Juices are normally gelatinized. If they are liquid, there is cause for concern.
- The liquid (composed of blood and juices) should be bright, dark, red in color.
- In the case of cryovac beef, some darkening of the liquid is normal.

Uncured areas (if applicable). Uncured areas will have the appearance of a fresh beef product rather than of a cured beef product.

Cysts. An abnormal membranous sac containing a gaseous liquid or semisolid substance.

TACTILE EXAMINATION: Abnormalities/Unacceptable Conditions

Abnormal texture. The cut surface of the lean tissue is rough or grainy rather than smooth.

Stickiness or tackiness. The meat is slightly adhesive or gummy to the touch.

Slime. Slime is a thick liquid, normally yellowish to greenish in color, on the surface of the meat. It is normally sticky to the touch and has a putrid odor.

Excessive moisture on external surface. External surfaces should be fairly dry without being dried out.

OLFACTORY EXAMINATION: Abnormalities/Unacceptable Conditions

Smell products for gassy, rancid, or sour conditions and any other abnormal odor.

FRESH FISH CHARACTERISTICS AND CONDITIONS

<i>Characteristics</i>	<i>Conditions</i>
Appearance	Bright bloom
Odor	Devoid of odor or characteristic odor of species
Eyes	Bright, prominent, clear
Gills	Red, free of odor
Scales	Glisten, firmly adherent
Surface slime	Clear or creamy white, odorless
Flesh	Firm elastic, tight on bones, finger impressions do not remain
Blood	Bright red, no odor

UNACCEPTABLE CONDITIONS

Parasites.

- *European or broad tapeworm.* It is noted by its segmented body and broad head.
- *Copepod (sea lice).* It is commonly found in Atlantic Ocean perch. It has a claw-like appendage which attaches to the flesh, causing areas of inflammation and abscesses and is usually visible to the naked eye. The copepod is found in the anal pelvic fins of salmon.
- *Flatworm.* It is common to Pacific Ocean perch. It encysts in the flesh, causing yellowish-brown to black spots 1/8" to 1/4" in length, which can be seen with the naked eye.
- *Codworm.* It is common to cod, but is found in haddock, pollack, and lake and ocean perch. The codworm is the larvae form of the roundworm of the seal, which must eat the fish for the worm to complete its life cycle. If the fish are immediately processed and quick frozen, the worm will normally be coiled to a diameter of less than 1/4". In conventional frozen fish, worms tend to migrate towards the surface and can be detected by their light brown color in 1 1/2" lengths. The codworm is found in the Pacific Ocean species.
- *Roundworm.* It is found in Pacific flat fish.
- Other worms are found in the viscera of many species.

Microbial spoilage.

- Microbial spoilage causes slime formation, color formation change from a red to slight green color, and putrefaction of the product.

- Honeycombing is a microbial spoilage condition caused by gas forming bacteria as evidenced by crater-like holes extending through layers of flesh. It is found primarily in canned salmon and frozen steaks.

Oxidative rancidity. It is rancidity which affects taste, odor (sharp, bitter taste), and color (rusting which causes a light yellow to brown discoloration).

Dehydration/freezer burn. It causes white, dried out areas which become fibrous and when excessive, resemble Styrofoam and cannot be rehydrated.

SHELLFISH CONDITIONS

OYSTERS: Abnormalities/Unacceptable Conditions

Spawny oysters. The oysters contain a translucent, milky colored material in the liquor. When moderate pressure is applied to the oyster, this fluid is released. There is a tendency for the quantity of spawny material to increase during late spring and early fall, the periods of spawning.

Undernourished elongated gill. The oysters have thin, watery, brownish colored gills.

Pink or red colored oyster.

- This can be caused by yeast growth at 0 F (-18 C) and below and starts as pinpoint specks. When thawed, both the oyster meat and liquor will become uniformly red.

- It can also be caused by ingestion of small microscopic animals (dinoflagellates). The red or pink pigments accumulate in the liver. By slicing and holding the liver for 24 hours, this condition can be detected.

Green gilled oysters. This condition is caused by accumulation in the gills and mantle of bluish or greenish pigment derived from certain types of diatoms. The pigments are temporarily stored in the blood cells filling up the blood vessels of the gills and mantle. The color will be more intense in the gills than in any other area of the body. Do not confuse them with green blotches on the body caused by excess copper in the blood cells.

Gaper. This is a dead oyster. The valves are parted and will not close when the oyster is disturbed.

SCALLOPS: Abnormalities/Unacceptable Conditions

Dark gray or black color. This is a condition caused by chilling or holding too long prior to freezing.

Diseased scallops.

- This is noted by small pink to reddish nodules or saccules less than 1/4" which contain pus-like fluid.
- It is not necessarily confined to the surface.

Rancidity. This is indicated by yellow tinges on the outside edge.

SHRIMP: Abnormalities/Unacceptable Conditions*Black spots.*

- This is an enzyme activated reaction in the presence of oxygen causing a blackening of melanin pigments in the shell membrane.
- Blackening appears as black bands where shell segments overlap, giving the tail a banded (zebra or tiger) appearance.
- The shell becomes flexible and eroded.

Fever shrimp.

- This is due to shrimp being improperly iced.
- A red discoloration develops in the flesh. This condition is more noticeable in white shrimp.

Cotton or milky shrimp.

- This is caused by parasitic microsporidan protozoa.
- The flesh becomes soft and gelatinous.

Iodoform shrimp.

- This is caused by excessive feeding on certain types of seaweed taking on the odor of iodoform.
- The pronounced odor is unacceptable in white shrimp.

Dehydration/freezer burn. This causes white, dried out areas which become fibrous and, when excessive, resemble Styrofoam and cannot be rehydrated.

FRESH FRUIT AND VEGETABLE CONDITION DEFECTS

Mechanical damage. Look for cuts, bruises, abrasions, blemishes, discoloration, disfiguration, etc. Mechanical damage is damage or injury caused by external stress. The external stress may be caused by rough or improper handling, improper storage, etc.

Insect damage. Look for evidence of live or dead insects on the product. Evidence of insect damage includes skin or leaves which have been penetrated, excreta which has been deposited, or portions of the product which have been eaten. Insect or worm damage often furnishes an entry for decay.

Decay. Look for lesions, spots, discolored areas, slime, mold, or other manifestations which are a result of infection, inherent weakness, or environmental stress that interfere with usefulness or reduce the product's storage life.

Freeze damage. Look for water-soaked areas, softening of texture, and a loss of color (usually a glassy or transparent appearance).

Chill injury. Look for a generalized darkening of color, wrinkled appearance, and sometimes, a peeling of the epidermis layer.

Dehydration. Look for a wilted appearance in leafy items. For nonleafy items, such as apples, potatoes, and carrots, look for evidence of a shriveled, wrinkled appearance.

GLOSSARY

AAFES	Army and Air Force Exchange Service
ACCP	The Army Correspondence Course Program
ALFOODACT	all food activities
AML	area medical laboratory
AQL	acceptable quality level
ARTEP	Army training and evaluation program
CAR	corrective action request
CCP(91R)	critical control point
CK(MED)	cyanogen chloride
CONUS	continental United States
CPCE	cursory product compliance evaluation
CPI	closed package inspection
DCPI	destructive closed package inspection
DeCA	Defense Commissary Agency
DOD	Department of Defense
DOPI	destructive open package inspection
DSCP	Defense Supply Center Philadelphia
FAA(91R)	Federal Aviation Administration
HACCP	hazard analysis critical control point
IAW	in accordance with
IMPS	Institutional Meat Purveyors Specification
IMS	interstate milk shippers
ITD	inspection test date
JRFIM	Joint Receipt Food Inspection Manual

MACOM	major Army command
METL	mission essential task list
ml	milliliter
MOPP	mission-oriented protective posture
MOS	military occupational specialty
MOSC	military occupational specialty code
MRE	meal, ready to eat
NAF	nonappropriated fund
NAMP	North American Meat Processors
NBC	nuclear, biological, and chemical
NCO	noncommissioned officer
OPI	open package inspection
PCE	product compliance evaluation
PPML&U	packaging, packing, marking, labeling, and unitization
PSE (MED)	pale, soft, and exudative
PVF	polyvinyl fluoride
PVNTMED	preventive medicine
PVQAP	Prime Vendor Quality Assurance Plan
RLU	relative light units
ROA	retail ordering agreement
RPCE	routine product compliance evaluation
SAR(91R)	sanitary audit rating
SL	skill level
SM	soldier's manual
SOP	standing operating procedures
SPCE	special product compliance evaluation

SPVI	subsistence prime vendor interpreter
TG	trainer's guide
UGR-A	unitized group ration, A-ration
USDA	United States Department of Agriculture
USDC	United States Department of Commerce
USFDA	US Food and Drug Administration

REFERENCES

Required Publications

Required publications are sources that users must read in order to understand or to comply with this publication.

Army Regulations

AR 40-657	Veterinary/Medical Food Inspection and Laboratory Service
AR 40-70	Department of Defense Veterinary/Medical Laboratory Food Safety and Quality Assurance Program

Field Manuals

FM 8-10-18	Veterinary Service Tactics, Techniques, and Procedures
FM 8-10-7	Health Service Support in a Nuclear, Biological, and Chemical Environment

Other Product Types

7 CFR PART 56	Regulations Governing the Grading of Shell Eggs and U.S. Standards, Grades, and Weight Classes for Shell Eggs
DD FORM 1222	Request for and Results of Tests
DD FORM 1237	Report of Inspection of Shell Eggs
DPSCM 4155.6	Subsistence Inspection Manual
DSCP HDBK 4155.2	Inspection of Composite Operational Rations
MEDCOM FORM 57-R	Veterinary Service Food Sample Record
MEDCOM FORM 676-R	Request for Veterinary Laboratory Testing
MIL-STD-3006	Sanitation Requirements for Food Establishments
USFDA FOOD CODE	US Food and Drug Administration Food Code
VETCOM CIRCULAR 40-1	Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement
VETCOM HANDBOOK 40-3	Unitized Group Ration-A Inspection Requirements Handbook
VETCOM LSG	VETCOM Laboratory Submission Guide
VETCOM POLICY MEMORANDUM	Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure

Related Publications

Related publications are sources of additional information. They are not required in order to understand this publication.

Army Regulations

AR 30-18	Army Troop Issue Subsistence Activity Operating Policies
AR 40-656	Veterinary Surveillance Inspection of Subsistence
AR 40-660	DOD Hazardous and Nonprescription Drug Recall System
AR 702-18	Materiel Quality Control Storage

Department of Army Forms

DA FORM 2028	Recommended Changes to Publications and Blank Forms
DA FORM 5164-R	Hands-On Evaluation
DA FORM 5165-R	Field Expedient Squad Book

Department of Army Pamphlets

DA PAM 350-59	Army Correspondence Course Program Catalog
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Field Manuals

FM 25-100	Training the Force
FM 25-101	Battle Focused Training
FM 8-30	Veterinary Food Inspection Specialist

Other Product Types

AOAC MANUAL	Compendium of Methods for the Microbiological Examination of Food and Agricultural Products; ISBN: 0-935584-71-4
DAIRY PLANT DIRECTORY	Dairy Plants Surveyed and Approved for USDA Grading Service (US Department of Agriculture, Marketing and Regulatory Programs, Agricultural Marketing Service, Dairy Programs; http://www.ams.usda.gov/dairy/dypubs.htm)
DD FORM 1232	Quality Assurance Representative's Correspondence
DD FORM 1740	Food Inspection Stamp Record
DPSCM 4155.2	Determining Temperature of Chilled and Frozen Products
DSCP PVQAP	Prime Vendor Quality Assurance Plan (Defense Supply Center Philadelphia)
ESR 1-2	Veterinary, Preventive Medicine, and Public Health Services (AAFES Exchange Service Regulation)
FDA BAM	Food and Drug Administration Bacteriological Analytical Manual (BAM); http://www.cfsan.fda.gov/~comm/bam-1.html

FISH DIRECTORY	USDC Approved List of Fish Establishments and Products (US Department of Commerce, NOAA, National Marine Fisheries Service, Fish Inspection Division, PO Drawer 1207, Pascagoula, MS 39568; http://seafood.nmfs.noaa.gov/publications.htm)
IMPS BEEF	Institutional Meat Purchase Specifications for Fresh Beef Products, Series 100 (U.S. Department of Agriculture, Agricultural Marketing Service, Livestock and Seed Division, Washington, D.C. 20090-6456)
IMPS PORK	Institutional Meat Purchase Specifications for Fresh Pork Products, Series 400 (U.S. Department of Agriculture, Agricultural Marketing Service, Livestock and Seed Division, Washington, D.C. 20090-6456)
IMS LIST	Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers (US Department of Health and Human Services, Public Health Service, FDA, Milk Safety Branch, HFS-626, Washington, D.C. 20204; http://vm.cfsan.fda.gov/~ear/mlist.html)
JOINT RCPT FOOD INSP MAN MEAT & POULTRY DIRECTORY	Joint Receipt Food Inspection Manual Meat and Poultry Inspection Directory (US Department of Agriculture, Food Safety and Inspection Service, Office of Field Operations)
MEDCOM FORM 640-R	Retail Food Establishment Inspection Report
MEDCOM REG 40-28	Veterinary Standardization Procedures
MIL-HDBK-3006	Military Handbook Guidelines for Auditing Food Establishments
MIL-STD-904	Guidelines for Detection, Identification, and Prevention of Pest Infestation of Subsistence
POULTRY DIRECTORY	Directory of Grading Offices and Plants Operating Under USDA Poultry and Egg Grading Programs (USDA, Marketing and Regulatory Programs, Agricultural Marketing Service, Poultry Programs; http://www.ams.usda.gov/poultry)
SHELLFISH DIRECTORY	Interstate Certified Shellfish Shippers List (US Department of Health and Human Services, Public Health Service, FDA, Branch HFS-628, 200 'C' Street, S.W., Washington, D.C. 20204; http://vm.cfsan.fda.gov/~ear/shellfis.html)
USDA QUICK REF	Quick Reference Manual (U.S. Department of Agriculture, Agricultural Marketing Service, Fresh Fruits and Vegetables Programs, Fresh Products Branch, Washington, D.C. 20250)
VETCOM HANDBOOK 40-2	Installation Prime Vendor Handbook
Soldier Training Publications	
STP 21-1-SMCT	Soldier's Manual of Common Tasks (Skill Level 1)
STP 21-24-SMCT	Soldier's Manual of Common Tasks (Skill Levels 2-4)

STP 8-91R15-SM-TG

Technical Bulletins

TB MED 263

Medical Service, Identification of Inspected Foods

Technical Manuals

TM 3-6665-311-10

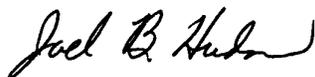
Operator's Manual for Paper, Chemical Agent Detector:
M9

STP 8-91R15-SM-TG
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By Order of the Secretary of the Army:

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